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Author

Title

Imprint



— THE —

# FIRST NATIONAL BANK

OF TOWANDA, PA.

—:O:—

<i>Capital,</i>	=	=	=	=	\$125,000
<i>Surplus Fund,</i>	=	=	=	=	\$100,000

—:O:—

Offers its services for any of the following purposes :

FIRST—As a safe depository for money in large or small amounts. Its system of saving deposits has become very popular.

SECOND.—For the purchase or sale of any kind of Government Bonds. It will also negotiate the purchase or sale of Railroad Bonds, Stocks or Municipal Securities.

THIRD.—It issues drafts payable at par in nearly all the cities and towns of England, Ireland, Scotland and Continental Europe.

FOURTH.—It has at all times for sale passage tickets to or from the old country, by the best English or German Steamship lines.

FIFTH.—It is always in condition to render its customers any needful accommodations in the way of loans or purchase of business paper.

SIXTH.—Any information its officers may have in regard to investments, or relating to any financial business, is at the service of the public.

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JOSEPH POWELL, PRESIDENT.      CHAS. L. TRACY, VICE-PRES'T.  
N. N. BETTS, CASHIER.

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The Best in the World for Cooking and Baking !

HEATING STOVES — ALL STYLES AND SIZES.

**THE PERFECTION CARPET SWEEPER—Noiseless and Durable !**

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Highest Market Price for Country Produce.

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Codding & Russell Block, Towanda, Pa.

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FINE SHOES.	<p><b>Quigley &amp; Whalen</b></p> <p>Have the Finest Assortment of</p> <p><b>FINE SHOES</b></p> <p>—MEN'S— —WOMEN'S— —MISSES'— —Children's—</p> <p>—EVER SHOWN IN TOWANDA—</p> <p>At their New Store, Cor. Main &amp; Bridge Sts.</p> <p>BEST GOODS AT LOWEST LIVING PRICES.</p>	FINE SHOES.
	FINE SHOES.	

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BUY IT! TRY IT!

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STOVES.

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*Second-hand Pianos taken in exchange.*

**Pianos Tuned and Repaired.**



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DOMESTIC COTTON GOODS OF ALL KINDS AND  
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ATTORNEYS-AT-LAW,	ATTORNEYS-AT-LAW,	ATTORNEYS-AT-LAW,
TOWANDA, PA.	TOWANDA, PA.	TOWANDA, PA.
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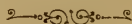
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### THE TAILOR,

Does the Largest Business in the City:



- 1—Because he has the Largest Stock ever brought to this city.
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PRICE FOR LARGE BOTTLE, — — — TWENTY-FIVE CENTS.  
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MAIN STREET,

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**Tarine Moth Pads and Bags for Furs, &c.,** a sure prevention of moths.

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Nos. 214, 216 Main Street, First door north of Ward House,  
Telephone connection. TOWANDA, PENNA.

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**Established 1839.**

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**DIAMONDS, GOLD AND SILVER WATCHES AND FINE GOLD JEWELRY.**

Also, a large assortment of Silver Jewelry, Opera Glasses, Solid Sterling Silver Spoons, Forks, &c., and one of the largest stocks of Rogers Bros.' Triple-Plated Silver Forks, Spoons and Knives I have ever had, and for prices lower than I ever sold before. All goods warranted as represented and satisfaction guaranteed.

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Physicians' Prescriptions Carefully Compounded.

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**N**ew Goods.

**L**ook at 'em,

**O**n Main Street,

**E**ast side,

**W**hatever you want,

**U**napproachable in price,

**S**tyl and excellence.

THIS ACROSTIC is so very hard that I make the following splendid offer: I will give any one who can read it, more and better goods for the money — new goods, too, just from the city — than any other store in town. I have Dry Goods, Dress Goods, Notions—everything, almost. Call and see at

**Five Cent Store.**

**N. LOEWUS.**





*"Come, good husband, please thy wife,  
And buy a book,  
That she may cook,  
Without a toilsome life."*

# GEMS FOR THE KITCHEN.

A CHOICE

## Collection of Receipts

ISSUED BY THE

YOUNG LADIES SOCIETY OF CHRIST CHURCH,

TOWANDA, PA.

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TOWANDA, PA.

REPORTER-JOURNAL PRINTING COMPANY.

1886.





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# GEMS FOR THE KITCHEN.

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## Yeast, Bread, Muffins, &c.

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### POTATO YEAST.

Peel and boil six good sized potatoes, one quart of water, one small handful of hops. Sift through a colander, (after steeping the hops) then add one tablespoon of salt, half a teacup of sugar, stirred together.—Keep in a cool place. One cup of yeast. MRS. A. M. M.

### YEAST.

Grate six large potatoes, four quarts of water, put two quarts on the potatoes, one cup of sugar, and one of salt, one tablespoonful of powdered alum. Boil a handful of hops in the remaining two quarts of water, and when cool enough, add the yeast. Use a coffee cup full of the yeast for three loaves of bread. MRS. H. C. H.

### YEAST.

Put one handful of hops and two quarts of boiling water on the stove. Beat together four good sized potatoes, grated raw, one cup of flour, one cup of brown sugar, and two tablespoonfuls of salt. Strain hop-water into this mixture, and cook until it is pasty. When cold, add one cup of yeast. Place uncovered in a warm place for two days, then bottle. Miss M. I. W.

### CORN MEAL BREAD.

One pint of corn meal, one cup of flour, two eggs, a little salt and sugar, one even tablespoon of baking powder, one tablespoon of lard or butter. Mix baking powder, flour and meal together, then break in eggs. Mix quite thin with milk. MRS. M. M. S.

## BREAD.

One quart potato water, two good sized potatoes mashed through a colander, mix one-half cup of yeast with this, and thicken with flour. Before the first moulding add two tablespoonful of sugar, one teaspoonful of salt, lard the size of an egg, and one pint of luke-warm water.

Miss M. I. W.

## BOSTON BROWN BREAD.

One pint Graham flour, one pint corn meal, one pint sour milk, one teaspoonful salt, one teaspoonful soda, one teacup molasses. Beat all together, steam two and a half hours then put into oven and bake a nice brown.

MRS. W. K. M.

## INDIAN BREAD.

One pint sweet milk, one pint sour milk, one teacup molasses, one quart meal, one pint flour, one tablespoon saleratus.

MRS. O. M. S.

## GRAHAM BREAD.

To a small bowl of bread sponge put one quart of milk and water, half of each, one large spoon of molasses and one of sugar, one small teaspoon of soda, and one tablespoon of salt. Mix this together and stiffen with Graham flour a little stiffer than cake, let rise like other loaves and bake. Some soft sponge can be saved until next morning by keeping quite cold—if sour add a little soda.

MRS. G. S.

## ROLLS.

One loaf of dough, mix with it one tablespoon lard, one tablespoon sugar, one egg, a little salt. When light roll out, butter them, fold up, and let stand till very light. Bake in a quick oven.

KEY TO THE CUPBOARD.

## RAISED ROLLS.

One and a half pints warm milk, one cup of butter, one yeast cake, two tablespoons white sugar, two quarts flour, a little salt. Mix in all the ingredients to make a sponge, set in a warm place to rise. When quite light, work in all the flour and set again to rise. When well risen work a little more and roll out. Cut with a biscuit cutter, moistening edge with melted butter and fold together like rolls. Set to rise for half an hour, when quite light, bake in a quick oven, allowing from 15 to 20 minutes.

MRS. L. B. R.

## BAKING POWDER BISCUIT.

One quart of flour, butter size of an egg mixed with a spoon through the flour, a little salt, two teaspoons baking powder also rubbed through with a spoon, then a pint of sweet milk and finish with your hands. Bake in a hot oven.

MRS. E. O. M.

## CREAM BISCUIT.

One quart of flour, three heaping teaspoons Royal Baking Powder, one-fourth teaspoon salt, *mix well*; sweet cream sufficient to make a soft dough. Stir with a spoon until well mixed, then turn out on moulding board and mould lightly until smooth enough to cut out. Bake in a quick oven.

MRS. W. R. S.

## FRENCH BISCUIT.

One quart of flour, one egg, one tablespoon butter, one tablespoon sugar, three tablespoons yeast, a little salt, and sweet milk enough to make a soft dough.

MRS. H. C. H.

## BISCUIT.

Take as much bread dough as you would use for an ordinary sized loaf of bread. Add one-half cup sugar, and butter the size of a walnut, whites of two eggs beaten to a stiff froth. Mould up stiff and let stand to rise. Then mould into small biscuit and let rise once more before baking.

MRS. W. H. D. G.

## WHEAT GEMS.

Two eggs, one pint sweet milk (eggs beaten separately) four tablespoons melted butter, two and a half cups flour, two and a half teaspoons baking powder. Put in cold tins. Bake about twenty minutes in quick oven.

MRS. P. C. E.

## GRAHAM GEMS.

One pint water and milk mixed half and half (all water will do but not as rich) one teaspoon salt, one tablespoon sugar, three teaspoonful baking powder, two eggs. Stiffen enough with flour to drop off spoon into hot gem irons. Bake twenty minutes.

MRS. L. E.

## GOOD FRIDAY BUNS.

Set a sponge consisting of a pint of milk, one-half pound brown sugar, warmed together, half a pint of yeast, make a soft batter. Set a little more than luke-warm about noon. The sponge will probably be light about 6 o'clock. Then take one quart of milk and one and a half pounds sugar, three-fourths pound butter, one-fourth pound lard, warm it all together, three eggs, one ounce pure ground cinnamon. Put in the last two articles when the dough is partly kneaded, (make the buns the size of a doughnut). Keep the dough in a warm place until morning.

MRS. JAS. H. H.

## SALLY LUNN.

Three cups flour, one cup milk, one-half cup melted butter, one egg, one even teaspoon baking powder, one teaspoon salt. Bake in gem tins about twenty minutes.

MRS. L. E.

## BREAKFAST PUFFS.

Two eggs, two cups of milk, two cups of flour. Beat milk, yolks of eggs and flour together, add the whites beaten stiff. Bake in quick oven, in gem irons. MRS. E. T. F.

## POP OVERS.

Three eggs, three cups full milk, three cups full flour, one teaspoonful salt. Butter the gem pans, have them *very* hot and fill only half full. Bake in quick oven. MISS S. E. R.

## GOLDEN MUFFINS.

One pint flour, one cup milk, two eggs, two teaspoons baking powder, butter size of an egg, beat the yolks of the eggs with the butter, then add the whites well beaten. Sift baking powder with the flour and mix all together into a batter. Bake in rings. MRS. H. M.

## MUFFINS.

One quart of milk, three eggs, a pinch of salt, three teaspoons baking powder, butter size of a walnut (melted). Flour enough to make batter as thick as pound cake. MRS. L. B. R.

## WHEAT OR GRAHAM MUFFINS.

Two coffee cups of sifted flour, two full teaspoons of baking powder, well mixed through the flour, one-half cup of butter rubbed into the flour and two eggs thoroughly beaten, one coffee cup of milk added at the last, with a little salt and sugar. MRS. H. C. P.

## LAPLANDERS.

One pint of flour, one pint of sweet milk, two eggs beaten very light, one tablespoon butter and a little salt. Warm milk with butter in, beat yolks very light and add milk and flour gradually, putting in the whites last. Have pans *very* hot when batter is put in and bake at once. MRS. M. E. S.

## WAFFLES—SWEET MILK.

Two cups sweet milk, four eggs beaten separately, three large tablespoons melted butter, three even teaspoons baking powder and a little salt. Flour to make batter rather stiffer than for griddlecakes. MRS. L. E.

## "OWEN-DAH."

A Tennessee dish.—Boil one cup of corn meal grits (or crushed Indian) in water till dry and very tender. Let cool a little and then add a bit of butter, size of a hickory nut, one or two eggs, a little salt and milk enough to make a thick batter. Butter a stone-ware pudding-dish, pour in the mixture and bake about half an hour or until it is of a nice brown color. Eat hot for breakfast or tea. MISS A. M. G.

## WAFFLES.

One pint sour milk, three eggs, melted butter size of an egg, one teaspoonful of soda. Mix about as thick as griddle cakes.

Mrs. C. M. P.

## CRUMB GRIDDLE CAKES.

Soak one pint of dry bread crumbs in sweet milk over night. In the morning, take one cup and a half of sour milk, half a teaspoon of soda, a little salt, and wheat flour to make a thin batter.

## FLANNEL CAKES.

One quart sour milk, sifted flour enough to make a pretty stiff batter, two eggs, a little salt. Just before baking add a small teaspoonful of soda.

Mrs. R. A. M.

## BUCKWHEAT CAKES.

Half a cup of soft yeast, or one cake of bakers' yeast (soaked soft), equal parts of sweet milk and hot water, salt, make a thick batter. Keep in a cool place. Scald the jar once a week. Every night use equal parts of boiling water and sweet milk, salt and flour. Beat well at night, but do not stir them in the morning.

Mrs. A. M. M.

## CORN MEAL GRIDDLE CAKES.

Two tablespoons of corn meal mixed up in milk enough to moisten, stand over night. In the morning take one cup of buttermilk, a small half-teaspoon of soda, a little salt, and wheat flour to thicken.

Mrs. A. M. M.

## RICE GRIDDLE CAKES.

One cup boiled rice, one pint of flour, one teaspoonful salt, two eggs beaten light, milk to make an ordinarily thick batter.

Mrs. A. A. J.



# Breakfast Dishes.

---

## CODFISH BALLS.

One teacup fish picked fine, two teacups potatoes boiled and mashed, scald the fish, drain dry, add potato, two eggs beaten separately. Drop with tablespoon into kettle of hot lard. Mrs. J. M. W.

## MEAT BALLS.

Chop cold beef or any kind of cooked meat, pepper, salt, and a very little flour, mix all together with an egg, and sometimes a little milk, form into balls or flat cakes, and fry in butter or lard.

Mrs. M. M. S.

## BEEF HASH, BAKED.

Chop one pound cold beef very fine, season with pepper and salt, a piece of butter the size of an egg, and a teacup of water. Stew all together for five minutes, stir in seven rolled crackers, roll the crackers very fine or you can use grated bread crumbs. Pour all in a buttered dish and bake twenty minutes in a hot oven. Lamb or veal is very nice prepared this way.

Mrs. J. F. M.

## A GOOD BREAKFAST DISH.

Cut eight or nine slices of liver quite thin and soak in salt and water an hour, drain and broil over a clear fire till well done and cut up in pieces about an inch square. To a lump of butter the size of an egg, add four tablespoons of hot water and plenty of pepper and salt to thoroughly season the liver, boil up and turn over the liver. Put in a covered dish to steam before serving. Mrs. H. C. P.

## FRIED BREAD.

Four eggs beaten light, one tablespoon flour, half pint of sweet milk. Dip bread in the batter and eat hot.

## COLD HAM SERVED WITH EGGS.

Chop ham quite fine and put in the spider with scrambled eggs just before taking up. Dried beef can be used instead of ham.



## OMELET.

Six eggs beaten separately, yolks with pepper and salt, add eight tablespoonfuls of milk. Then whites beaten stiff. Put on fire and cook just four minutes, then put in oven and cook five minutes.

MRS. G. E. F.

## FRENCH OMELET.

Beat six eggs with three tablespoons of cream, a little salt and pepper. Butter a hot spider, cook quickly, loosen at the edge often, and draw towards the centre, but do not turn the omelet until done and ready to turn on a hot plate. Serve quickly, as it becomes tough if it stands. Beat well.

MRS. A. M. M.

## OMELET WITH RUM.

This is a most delicious omelet. Add a little sugar to the eggs, say a sherry glassful to six eggs, and make the omelet as a plain omelet. When turned on to the dish, sprinkle a little handful of sugar over the top, and pour over five or six tablespoonfuls of rum. Set it on fire, and serve it at the table burning.

MRS. HENDERSON.

## POACHED EGGS.

Drop them in boiling water and cook until the white is entirely done. After they are on the platter, season with butter, pepper and salt.

## SHIRRED EGGS.

Break eggs into a dish without injuring or crowding them. Drop on them some warm butter, salt and pepper, strew bread crumb on lightly and bake.

MRS. G. E. F.

## BOILED EGGS.

Use a wire basket and put in boiling water for three minutes to have them very soft. By removing the kettle at once to back of stove and letting eggs remain in water until it cools, the white will be of a custard-like consistency.

## SCRAMBLED EGGS.

Have saucepan hot, with plenty of melted butter in it, beat eggs, adding pepper and salt to taste. Turn into saucepan, stirring quickly until thickened.

## STUFFED EGGS.

Boil the eggs hard, and cut them in two, take out the yolks carefully, then mash well, add chopped parsley, pepper, salt, and a little chopped ham, tongue or veal. Stuff the whites with this mixture, so that each half has the appearance of containing a whole yolk.

# Soups.

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## SOUP STOCK.

Boil a soup bone the day before wanted. Boil gently from five to six hours, strain and cool in an earthen dish, skim the grease off the next day, keep in a stone jar in a cool place. In order to prepare soup, it is only necessary to heat some of the jelly. One can have a change of soup each day by adding different flavorings, such as tomatoes, onions, vermicelli, tapioca, spring vegetables, fried bread, celery, etc.

THE KEY TO THE CUPBOARD.

## BOUILLON.

A shin of beef, five or six pounds, quart of water to each pound; place over the fire with a little salt, and stew gently until scum rises; skim it and boil slowly four hours, then add two heads of celery, a browned onion, parsley and thyme, a few cloves, boil an hour. When done, strain and put to cool, take off the grease that rises, return to soup pot, brown a crust of bread quite dark, put in with a little French mustard and pepper or curry powder if preferred; but must be used sparingly.

Mrs. J. P.

## TOMATO SOUP.

Take of soup-stock three or four quarts, cook two quarts tomatoes and put through a sieve, put into stock, thicken with four or five tablespoonfuls flour stirred in cold water. Season with salt, pepper and sugar to taste. Add a little butter before serving.

## TOMATO SOUP.

One quart of tomatoes, one quart of cold water, four sticks of macaroni broken fine, a little onion, one tablespoonful of rice. Let this simmer for an hour then add butter, pepper and salt and serve.

Mrs. E. D. R.

## TOMATO SOUP.

Four tomatoes, one quart of boiling water, salt, pepper and butter, one pint of milk, one small teaspoon of soda, put in just before the milk.

Mrs. M. M. S.

## POTATO SOUP.

Nine good sized potatoes and one onion, boiled in two quarts of water. When soft, strain and rub through a sieve, let it come to a boil, put one cup of sweet cream in the soup tureen, salt, pour over this the hot liquid, serve immediately. Nice, flavored with extract of celery, or celery salt.

MRS. M. M. S.

## BLACK BEAN SOUP.

One pint of black beans soaked over night in a gallon of water, add half a pound of beef, quarter pound of salt pork cut in slices, pepper, salt and grated carrot, two onions cut fine. Let it boil four or five hours, put through a colander and add two hard boiled eggs cut in slices, and sliced lemon with a little wine or brandy added just before serving. It is nice to boil the pork by itself and put the water it has boiled in with the soup and then fry the pork and send to the table in the soup, cut in small pieces. All soup stock should be strained through a thin cloth so as to get all the part which forms the jelly, and add a red onion two hours before the soup is finished, as it imparts a nice color as well as flavors the soup. If you have not red onions, roast in the oven the kind you may have before putting in the stock.

MRS. W. M. M.

## NOODLE SOUP.

Use same stock as for any other soup, and drop in noodles slowly, and let cook five or ten minutes. Season with onion if preferred.

MRS. G. L. S.

## DELMONICO SOUP.

Boil a soup bone until thoroughly done, when cool skim off the grease. The next day add to this stock one potato, one quart of tomatoes, one onion, a few stalks of celery, eight or ten cloves, salt and pepper (red preferred). Let it cook until the vegetables are done. Just before taking from the fire add three tablespoonfuls flour mixed with a little cold water, let it boil to cook the flour, then strain through a coarse sieve. When served put a tablespoonful Worcester-shire sauce in the tureen.

MRS. T. C. D.

## OYSTER SOUP.

In one quart of water put one quart of oysters and when they come to a boil skim them out, let the liquor boil until scum rises which take off, and add six small crackers made very fine, butter size of an egg, one cup of cream, and pepper and salt. When ready to serve, add oysters and let come to a boil.

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CLAM CHOWDER.

Six large potatoes pared and sliced thin, one large or two small onions chopped fine. Three or four small slices of salt pork chopped fine, soup *plate* heaping full of oyster crackers split in two, cover with boiling water and boil about three-quarters of an hour, being careful not to scorch. Buy twenty-five large, or fifty little neck clams, wash carefully and open with a knife, saving the liquor, drain from the liquor and chop, add when the rest is done, only letting it come to a boil, as boiling toughens the clams. The liquor improves it and may be added at first or at any time. Season to taste with salt and pepper. These quantities make a good sized soup tureen full. MRS. T. B. J.

## MULLIGATAWNEY SOUP.

Fry four sliced onions in three tablespoons of melted butter, then add four tablespoons of flour and stir until a rich brown. (If necessary to make it brown add more butter.) Use good beef stock and add this mixture with one tablespoon of curry powder, boiled up in the stock, and strain all together. Add a pint of sherry wine just before serving.  
MRS. W. M. M.

## OX-TAIL SOUP.

Have the ox-tail cut up small, wash thoroughly, put on the stove in a kettle of cold water and let come to a boil, then take out and dry in a towel, fry brown in a tablespoon of butter or drippings in a saucepan over the fire, add a tablespoon of flour and stir through it; cover with water, cut a carrot, a turnip and a potato in dice, stick six or eight cloves in a whole onion, put all of the vegetables together with a bunch of herbs into the soup, season palatably and cook slowly two hours, take out the onion and herbs and serve.

MRS. OWENS' COOK BOOK.

## CROUTONS.

Small pieces of bread nicely browned, to be used in soups.

MRS. T. B. J.

# Fish.

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## BOILED FISH.

Wipe the fish carefully, fill with dressing of dry bread crumbs highly seasoned with pepper, salt, butter and a little sage, wrap in a floured cloth and tie closely, boil in salt water, allowing ten minutes to the pound for cooking. Serve with sauce.

## BAKED WHITE FISH.

When the fish has been scalded and cleansed, cut out the back bone from the head to within two inches of the tail, and stuff, one small onion chopped fine and fried in a tablespoonful of butter, when turning yellow add some soaked bread and chopped parsley, lastly the yolk of one egg and a little pepper and salt, stir all together until it has cooked. After stuffing the fish, tie it together with twine and pour over it melted butter and salt, and cover with a buttered paper and cook. Bake a fish weighing five pounds about an hour. After laying the fish on the platter, make the gravy in the dripping pan as you would for roast meat, and serve with the fish. Baste while baking with a little melted butter.

Mrs. C. M. P.

## ESCALLOPED FISH.

Take a large whitefish, steam until tender, take out the bones and sprinkle with pepper and salt. Heat one pint of milk and thicken with four tablespoons of flour, wet the flour with one-half cup cold milk, when cool add two eggs and a piece of butter about the size of an egg, put in the baking dish a layer of fish and a layer of sauce until full. Season with onions, parsley and thyme; cover the top with grated bread crumbs and bake half an hour.

Mrs. J. F. M.

## SCALLOPED OYSTERS.

Butter a deep dish, cover the bottom with cracker crumbs, add a layer of oysters, with butter, salt and pepper; fill the dish alternately with oysters, crumbs and seasoning, having the top layer of crumbs sprinkled over with small bits of butter. Pour over all rich milk or thin cream, and bake.

Mrs. M. A. T.

### SALMON AU GRATIN.

Drain one can of salmon through a colander, one pint of milk, one-half teaspoonful minced onion, one of chopped parsley, one of corn-starch, a lump of butter half the size of an egg, pepper and salt. Let the milk and the other ingredients boil till nearly as thick as drawn butter and set to cool. Butter a baking dish and put a layer of the mixture, and a layer of the salmon interspersed with a few fine bread crumbs; put bread crumbs and tiny bits of butter over the last layer of salmon; bake one-half hour, and garnish with parsley. Very nice.

MISS L. E. O.

### SALMON CROQUETTES.

One pound cooked salmon (about a pint and one-half when chopped), one cup full of cream, two tablespoons butter, one of flour, three eggs, one pint of crumbs, pepper and salt. Chop the salmon fine, mix the flour and butter together, let the cream come to a boil, stir in the flour, butter, salmon and seasoning. Boil for one minute. Stir into it one well-beaten egg, and remove from the fire. When cold, shape, and proceed as for other croquettes.

MISS PARLOA.

### ROASTED OYSTERS ON TOAST.

Eighteen large oysters or thirty small ones, one teaspoonful of flour, one teaspoonful of butter, salt and pepper, thin slices of toast, have toast buttered and in a hot dish; put butter in a saucepan, when hot add dry flour, stir until smooth, but not brown, then add the cream and let it boil up once. Put the oysters (in their own liquor) into a hot oven for three minutes, then add to the cream, season, and pour over the toast. Garnish the dish with slices of lemon and serve very hot.

MRS. C. P. W.

### BROILED MACKEREL.

Soak for a day, putting flesh side down and changing water once or twice, wipe dry and broil until nicely browned and put a little butter on after it is on platter.

### BROILED OYSTERS.

Wipe oysters dry, have broiler hot and well buttered, put on oysters, brown on both sides. Serve on toast, adding pepper, salt and plenty of butter.

MRS. M. W. M.

### FRIED OYSTERS.

Take large sized oysters, drain and dry; dip in fine cracker dust seasoned with salt and pepper, then in beaten egg, then again in cracker dust. Drop in boiling hot lard or fry in butter.

MRS. T. B. J.

## OYSTER PIE.

Make two rich crusts, bake them with a cloth between to hold up the upper crust. Stew the oysters, lastly, beat in two eggs, and a spoonful of cracker crumbs. Lift the top crust and pour oysters in.

## LITTLE PIGS IN BLANKETS.

Take large oysters, wrap each one in a slice of bacon, cut very thin, fasten with little wooden skewers, fry quickly in a hot spider.

THE KEY TO THE CUPBOARD.

## LOBSTER CHOPS.

Cut half a pound of the flesh of a boiled lobster into small dice, put two ounces of butter in a stewpan, and when it bubbles sprinkle in one tablespoon of flour. Cook it, then pour in a cup of boiling cream, and the lobster dice, stir it until scalding hot, take it from the fire, and when slightly cooled, stir in the beaten yolks of three eggs, a little cayenne pepper and salt. Return to the fire, and stir long enough to well set the eggs, butter a platter on which spread the lobster mixture half an inch deep. When cold, form into the shape of chops, pointed at one end; bread crumb, egg and crumb them again, and fry in boiling lard. Stick a claw into the end of each lobster chop after it is cooked; place chops in a circle overlapping each other on a napkin. Decorate dish by putting the tail of lobster in the centre, and its head, with the long horns, on the tail. Around the outside of the circle of chops, arrange the legs, cut an inch each side of the middle joints, and form two equal sides of a triangle.

MRS. S. O. G.

## WHITE SAUCE FOR FISH.

Take a tablespoonful of butter and a tablespoonful of flour, mix in a saucepan over the fire, add either milk or water till a pint has been used. Season with salt and pepper.



# Meats.

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## ROAST BEEF.

Have the oven very hot and before putting in the meat sprinkle over pepper and salt. Pour a little boiling water into the dripping pan, and baste frequently.

## TURKEY DRESSED WITH OYSTERS.

For a 10-pound turkey take two pints of bread crumbs, half a cup of butter cut in bits (not melted), one teaspoonful of powdered thyme or summer savory, pepper, salt, and mix thoroughly. Rub turkey well inside and out with salt and pepper, then fill with first a spoonful of crumbs, then a few well drained oysters (using a pint of oysters for a turkey). Strain the oyster liquor and use to baste the turkey. Cook the giblets in the pan and chop fine for the gravy. This sized turkey ought to be at least three hours in a moderate oven.

MRS. D. M. T.

## BOILED MUTTON.

A moderate sized leg of mutton should boil slowly two hours. Skim well at first, and add salt. Serve with drawn butter or caper sauce.

To boil ham and tongue, put in cold water and boil till tender (two or three hours).

## CHICKEN PIE.

Make a crust like baking powder biscuits, take the bones out of the chicken, add gravy and butter, season well, then put on the top crust, and wet the edges of the lower crust with cold water, then press the upper crust on it. This prevents the gravy from oozing out.

MRS. A. M. M.

## VEAL SWEETBREADS.

Parboil in water ten minutes, then drop in cold salted water for five or ten minutes, remove stringy parts, wipe dry and dip in egg and cracker crumbs, fry in butter; cut the sweetbreads up about the size of an oyster before dipping them in the egg and cracker. Fry the same as oysters.

MRS. J. F. M.

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STEAMED CHICKEN.

Make a stuffing of bread crumbs, seasoned with pepper and salt and butter, then mix with one dozen oysters, and prepare chicken as for roasting. Cook in steamer two hours or more; strain the gravy from chicken after done into a saucepan, stir in two tablespoons butter, four spoons of oyster liquor (also strained), a tablespoon of flour mixed in three tablespoons of cream, and if you have it a tablespoon of chopped parsley; bring to a boil, stir in a beaten egg, season to taste, and pour part over the chicken, rest in tureen. Miss E. E.

## PRESSED BEEF.

Two pounds of round beef steak, chopped fine, one cup of sweet milk, two tablespoons of salt, one tablespoon of black pepper, two soda crackers rolled fine, one egg; mix all well together with the hands, make into a loaf, and bake one hour and a half. Cut in slices when cold.

Mrs. A. A. J.

## VEAL CUTLETS.

Dip the veal in a well beaten egg, then in rolled cracker crumbs, fry in a hot spider, slowly, add salt and pepper, turn when fried a light brown.

Mrs. A. M. M.

## LIVER.

Fry two or three onions slowly until soft; when done, take them out and put liver in pan and cook until done. Take this out and make a common gravy with a little flour and water, and put onion in it to heat, and pour over the meat.

## VEAL POT-PIE.

Boil veal one hour and a half. Half an hour before dinner make a dough, like biscuits, and drop into the kettle with a spoon, salt. Thicken gravy with flour.

## BROILED BEEFSTEAK.

Lay it on a broiler over a bright fire, and turn frequently; season after it is put on a hot platter, with salt, pepper and butter. Place in the oven a moment.

## SWEETBREAD PATTIES.

Make small shells of rich puff paste, boil the sweetbreads until tender, and when cool enough to handle; cut in small pieces and put them into a saucepan with enough cream to cover, add butter, pepper and salt to taste and flour enough to thicken; let all come to a boil, then fill the shells and serve hot. Oysters may be used instead of sweetbreads.

Miss L. E. O.

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TO COOK A DUCK.

Stuff with bread and celery, then steam till tender; when the duck is tender, roast like a turkey. Season the dressing with butter, pepper and salt, and moisten with a little hot water. If you choose, add a little onion instead of celery.

## BEEF ROLL.

Two and a half pounds round steak, one half pound bacon, two eggs, salt, pepper, parsley and nutmeg to taste; two-thirds cup browned bread crumbs. Chop meat fine and mix all well together, roll in buttered brown paper, put in pan with a little water, bake two-and half hours. When done, place on platter with tomato sauce poured over, garnish with parsley.

Mrs. M. J. L.

## VEAL LOAF.

Two pounds veal cutlet, one-fourth pound salt pork or butter, one cup rolled crackers, (two cups improve it), two eggs, one-half cup warm water, salt and pepper to taste, meat chopped raw, packed into a loaf and baked one hour. When cold slice it, and you will find it very nice for lunch or supper.

Mrs. E. O. M.

## CHICKEN TERRAPIN.

To one chicken take one-half pint of cream, one-fourth pound butter, one tablespoonful flour, three hard boiled egg, rub flour and butter together, pour into cream and boil to a custard, season with cayenne pepper and salt, add a little wine. Prepare chicken as for salad, and add to the mixture long enough to heat through.

Mrs. C. F. C.

## PORK AND BEANS.

One quart beans, piece of pork six or seven inches square. Soak beans over night and boil in morning until the skin just loosens, no more. Wash pork and put in middle of bean dish, filling all around with beans; scar pork in even squares and fill up even with water in which has been dissolved one tablespoon molasses and some soda. Cover pot and let cook all day, keeping sufficient water on.

## FRIZZLED BEEF.

Cut in thin slices, place in a spider, and pour boiling water on it to freshen it, let it stand a few moments, drain off the water, then season with a little butter, salt and pepper, a sprinkle of flour, and one or two well beaten eggs; stir well. This is nice, also, poured over warm biscuits cut in halves, or on crackers.

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BEEF A LA MODE.

Take a tenderloin roast, make several incisions in the meat and press into them bits of salt pork. When the bone comes out stuff with bread crumbs, onion, any herbs, parsley, thyme or summer savory, a little egg, pepper, salt and cloves. Press the beef into shape and tie it securely, put into a pan, or pot, (with a few slices of pork); when hot brown it by turning on all sides; next, sprinkle over a little flour and brown that also. Put in a steamer, close tight, and keep the water boiling three or four hours; carrots, turnips, etc., can be boiled in the water under the meat. When done, make a gravy, add two tablespoons port or sherry wine, pour this over the meat and vegetables.

## TO BROIL VENISON STEAKS.

Have the gridiron hot, broil, put on a hot dish, rub over butter, pepper, salt, a tablespoon of Madeira, Sherry or Port. Garnish the dish with currant jelly or lemon slices. MRS. J. H. H.

## LAMB CROQUETTES.

Half as much crumbs as meat, pepper and salt, one-half cup milk, almost boil milk, mix meat and crumbs together and add to milk, one egg, when cold roll in balls, fry in hot lard and butter.

MRS. H. F. D.

## CHICKEN CROQUETTES.

One large roasted chicken, or two small ones, chopped fine, a piece of fresh butter (two ounces) melt, stir in it two full tablespoonfuls flour, one pint cream, season to taste with pepper and salt. Let this boil until thick as custard, take off the fire and stir into it as much chicken as will make it thick enough when cold to form into balls; stir the yolk of an egg into it, and put in a dish to cool; when cold, shape and dip each croquette into a batter of two or three beaten eggs, roll in bread crumbs and fry in hot lard; leave enough of the chicken to add to the batter, if not thick enough when cold. They are very nice to use some sweetbreads instead of all chicken.

MRS. U. M.

## GRAVY FOR ROAST OR FRIED MEAT.

After taking out meat, put in two tablespoons flour which has been dissolved in cold water; stir well, and keep stirring while you pour in hot water until it is thin enough. If gravy is very fat pour some of the fat off first, and the flour can then be put in dry. Have gravy and pan quite hot before putting in flour.

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CHICKEN CROQUETTES.

Take the meat from one boiled chicken, chop half a small onion very fine and fry in two tablepoonfuls of butter, as soon as it begins to brown add two tablespoonfuls of flour and a cup of the chicken broth ; then add the meat, beat two eggs light, and add them, season with salt and pepper. Let it boil briskly for ten minutes, then set it away on the ice till it is thoroughly cooled. Make into croquettes, with egg and cracker crumbs, and fry in boiling lard or Olive oil.

MRS. H. C. H.

## PHEASANTS.

Cut through back and cook in oven, basting often ; lay a piece of pork across the breast, to keep them from being dry. Chop giblets to put in gravy, put little pieces of currant jelly on pheasants when done and turn gravy over them.

MRS. R. A. M.

## FROGS.

Only the hind quarters are cooked. Wash and wipe them, flour them, and fry a light brown in butter.

KEY TO THE CUPBOARD.

## DRAWN BUTTER.

Heat one-half pint of milk, mix thoroughly one heaping tablespoonful flour, two tablespoonfuls butter, and a saltspoonful of salt, then pour into it, stirring all the time, one-half pint boiling water ; when smooth, stir into the boiling milk ; let simmer about five minutes.

## MINT SAUCE.

Pick mint up fine and put in bowl, heat one-half cup vinegar, (if very strong vinegar use some water) one tablespoonful sugar. Turn over mint just before serving.



# Vegetables.

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## BAKED WHITE POTATOES.

Boil the potatoes about twenty minutes, then have a tin well greased with lard, and some pieces of butter, put in the potatoes and bake till a nice brown. Sweet potatoes are nice cooked in the same way.

## ESCALLOPED POTATOES.

Slice as many raw potatoes as will fill your dish; first a layer of potatoes, then salt, cayenne pepper and a little milk; repeat this till the dish is full. Use about one cup of milk to a medium sized dish, cover closely, put in oven and bake till tender (usually about one and a half-hour) then brown quickly. Add butter and cream.

## SARATOGA POTATOES.

Cut potatoes very thin on cabbage cutter and let stand in ice water an hour or two, then dry thoroughly and drop in hot lard and fry a light brown. Salt while hot.

## POTATO PUFF.

Two cups of mashed potatoes, two tablespoons of melted butter; beat to a cream, then add two eggs, one teacup of cream or milk, salt to taste. Put in a deep dish and bake in a quick oven.

MRS. J. F. R.

## POTATO CROQUETTES.

Beat well into hot mashed potato a raw egg, some butter, milk, and pepper and salt. When quite cold shape into croquettes, roll in cracker crumbs and fry in hot lard.

## TOMATOES WITH CREAM SAUCE.

Cut ripe tomatoes in rather thick slices, but do not skin them, pepper and salt them, sprinkle a very little sugar on one side, dredge with flour and fry in hot butter. Remove to a hot platter, pour into the frying pan in which they were cooked one-half pint very rich milk or cream, stir in a small teaspoonful of flour, season and pour over the tomatoes. A nice supper dish.

MISS L. E. O.



## FRIED POTATOES.

Fry potatoes until brown, *not brittle*; when nearly ready to take from the fire break an egg in and stir thoroughly. Very nice for breakfast.

Miss A. D.

## CREAM POTATOES.

Cut cold boiled potatoes into rather thin slices, season well with salt, pepper and a liberal allowance of butter, dredge with flour lightly, pour over rich milk and let boil five minutes.

## BAKED STUFFED TOMATOES.

Take smooth large tomatoes, cut out the stem, cut off a thin slice from stem end and remove seeds and pulp; make a bread crumb dressing, season with butter, onion and pepper and salt, and fill tomatoes, cover with the slice, put a piece of butter on each one and bake one hour.

## ESCALLOPED TOMATOES.

Take the skin off nice, smooth tomatoes, lay in a dish, sprinkle bread crumbs, pepper, salt and butter between and over them, and bake until nicely browned.

Miss. A. D.

## MACARONI WITH TOMATOES.

Boil a cup of macaroni (broken in inch pieces) in salt and water, when tender, add one cup of strained cooked tomatoes, one tablespoonful flour (wet with cold water) and a little butter. After mixing let it boil enough to cook the flour.

Mrs. T. C. D.

## LOUISVILLE SWEET POTATOES.

Boil sweet potatoes, take off the skin and slice lengthwise; put in a baking dish a layer of potatoes, then sprinkle sugar over them and a little butter, then another layer, and so on until the dish is filled, add a little water, put in the oven and bake a light brown. This is very good and a nice way to use cold sweet potatoes.

Miss A. M. G.

## CHEESE OMELET.

Butter the sides of a deep dish, cover the bottom with thin slices of cheese, put upon this very thin slices of bread, well buttered, a little red pepper and mustard, another layer of cheese, and just before putting in the oven, beat the yolk of an egg in a cup of cream and pour into the dish. Bake half an hour, or until it is nicely browned.

Miss A. M. G.



## ONIONS WITH CREAM.

Boil the onions, putting them into boiling salted water, with a little milk added, until tender; drain and put them into a stewpan, then add a little cream, pepper, a few sprinkles of flour and a little butter

## WELSH RAREBIT.

Put a little milk in a saucepan and set over a moderate fire, into this put thin slices of cheese, and stir until the cheese is melted. Then spread on buttered toast and serve hot. Miss A. D.

## TURNIP A LA BLOT.

Pare and slice, half an inch thick, cut in dice pieces, boil in salted water till tender; drain off the water, make a cream of a gill of milk, one teaspoon of flour, one tablespoon of butter. salt; mix the butter and flour together till smooth, stir it in the milk, pour it over the turnip, and let it boil up once. BINGHAMTON COOK BOOK.

## NOODLES TO EAT AS A VEGETABLE.

Make and cut fine the same as for soup, put them in boiling water with salt for ten or fifteen minutes. When done, drain thoroughly, put them in vegetable dish and cover with very fine bread crumbs nicely browned in butter.

## HOMINY CROQUETTES.

Rub a cup of cold boiled hominy smooth, with a tablespoon of soft butter. When you have worked them well together, add a beaten egg, one teaspoon of sugar, and a little salt. Beat well, flour your hands, and make croquettes, rolling each over and over in a floured dish. Set in a cold place for a while, and fry in hot lard.

MARION HARLAND.

## RICE CROQUETTES—MARYLAND STYLE.

To a pint of hot boiled rice add one beaten egg, three-fourths cup sugar, one-half lemon, juice and rind, a pinch of salt, a small piece of butter. When cool enough mould in a sherry glass and fry in very hot deep fat. Miss L. E. O.

## MACARONI A LA ITALIAN.

Break and wash one-fourth pound macaroni and boil until quite tender; put one-half pint milk in double boiler, mix two tablespoons of butter and one of flour together and stir in boiling milk, add salt, pepper (cayenne) and one-fourth pound cheese. Drain macaroni and pour in the dressing and put in oven and brown. Miss E. E.

## CORN OMELET.

Eight ears grated corn, four eggs beaten separately, one-half coffee-cup rich milk or cream, salt. Put a large piece of butter in the spider, when hot, add the ingredients, let it cook a few minutes and then brown it in the oven, slide on to a platter.

Mrs. A. H. M.

## GREEN CORN FRITTERS.

Grate one dozen ears of corn, add three eggs, whites and yolks beaten separately, season highly with salt and pepper, and add a large tablespoon of flour. Drop by spoonfuls in hot lard or butter (half and half is best) and fry quickly.

Mrs. H. C. P.

## SALMI OF CHEESE.

Salmi of cheese is made by placing a pint of milk upon the fire and adding to it two tablespoonfuls of finely crumbled cheese. After this has boiled a full minute stir into it a tablespoonful of flour that has been wet in milk; add a saltspoon of salt and the same quantity of made mustard, as soon as it boils up thick remove; add a tablespoon butter, and serve with toast nicely browned; serve hot so that the *salmi* of cheese may be eaten with it or be turned upon it by those who choose.

Mrs. C. E. P.

## ASPARAGUS.

Tie in bunches and boil until tender in plenty of water. Have bottom of dish covered with dry toast, lay asparagus on and pour over it a rich drawn butter made of milk.

## BAKED CORN.

Cut longwise through kernels of corn and then scrape the cob, leaving skin on cob. Put corn in baking dish with milk, butter, pepper and salt. Bake about an hour.

## SALSIFY OR OYSTER PLANT FRITTERS.

Scrape the root well, cut in pieces and boil until tender; mash fine and add three eggs well beaten, salt and pepper to season, two spoonfuls of butter, one-half cup of milk, a little flour, and dip a spoonful at a time and fry brown in lard.

Mrs. L. M. A.

Boil peas in very little water. Boil string-beans two hours, in a good deal of water. Boil spinach twenty minutes. Boil beet-tops one hour. Boil potatoes twenty or thirty minutes. Boil turnips sixty or eighty minutes. Boil asparagus twenty-five minutes. Boil green corn fifteen minutes. Boil Lima beans half an hour. Boil cauliflower three-quarters of an hour.

# Salads.

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In adding hot vinegar to eggs it is best to pour the vinegar on the eggs, as they will not curdle so easily.

## MAYONNAISE DRESSING.

Put the uncocked yolk of an egg into a cold bowl, beat it well with a silver fork, then add two salt-spoonfuls of salt and one of ground mustard; work them well a minute before adding the oil, pour in the oil very slowly alternated with a few drops of vinegar. When the sauce begins to have the consistency of jelly alternate a few drops of lemon juice with the oil. When the egg has absorbed a gill of oil, finish by adding a very little pinch of cayenne pepper and two teaspoonfuls of good vinegar. The process of making this dressing is greatly facilitated by placing the oil and egg on ice before using. If it curdles, beat another yolk in slowly.

Tomatoes, salmon, shrimps, and lobster can be used with any salad dressing using lettuce.

## CHICKEN SALAD—WITHOUT OIL.

One cold boiled chicken, three-fourths the quantity of celery, three hard boiled eggs, one raw egg well beaten, one teaspoonful of salt, one teaspoonful of pepper, one teaspoonful mustard, three teaspoonfuls of melted butter or chicken fat, one-half cup of vinegar. Cut the chicken and celery into small pieces, sprinkle over them a little salt; rub the yolks of the eggs to a fine powder, add the salt, pepper, mustard, and gradually the butter; turn over this the beaten egg and whip until thoroughly mixed; finally add the vinegar, a spoonful at a time. With a silver fork mix lightly through the chicken until it is well moistened. Garnish with hard boiled eggs.

MRS. H. S. G.

## CABBAGE DRESSING.

One egg beaten very light, one hot potato mashed and beaten with egg, butter large as walnut, salt, pepper, celery seed, mustard, tablespoon sugar, two tablespoons cream, one-half teacup vinegar. Heat this together.

MRS. E. T. F.

## LEMON SALAD DRESSING.

Into three well beaten eggs stir one tablespoonful salt, one tablespoonful prepared mustard, three tablespoonfuls melted butter, juice of two large lemons, one coffee-cupful sweet cream. After mixing well put in a stew-pan and place in a kettle of boiling water. Let it cook until just ready to boil. Set away to cool.

## SALAD DRESSING—WITHOUT OIL.

One and a half tablespoonfuls of vinegar, one and a half tablespoonfuls of water, butter size of an egg, yolks of two eggs, a little mustard, pepper, salt, and half a cup of cream. Add the butter to the vinegar and water, when it boils take from the fire and pour in the eggs, well beaten, then the mustard, first making smooth with water. After egg is put in, place on the fire again, stir until thick, putting one teaspoonful of corn starch, wet with a little milk to thicken it, and beat it well.

Mrs. C. F. C.

## POTATO SALAD.

## ONE PINT.

Cut cold boiled potatoes in pieces the size of dice into a deep bowl, mix very gradually two tablespoonfuls vinegar with three tablespoonfuls of best table oil; mix one teaspoonful chopped parsley and one-half teaspoonful minced onion with the potato, adding salt and pepper to taste. Last stir in the oil and vinegar with a silver fork. Serve in a salad bowl lined with fresh lettuce leaves, and garnish the top with sprigs of parsley.

## WHITE SALAD DRESSING.

One cup of sweet cream, one tablespoon of corn starch or flour, whites of two eggs, beaten stiff, three tablespoons of vinegar, two tablespoons of salad oil, two teaspoons of sugar, one teaspoon of salt, half a teaspoon of pepper, one teaspoon of made mustard. Heat cream almost to boiling, stir in flour, previously wet with cold milk, boil two minutes, stirring all the time; add sugar. When nearly cold beat in whites of eggs; when quite cold, add the oil, pepper, mustard and salt. When salad is ready, add the vinegar and pour over at once. Nice for lettuce, or chicken salad.

# Puddings.

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## CHOCOLATE PUDDING.

One quart of milk, six tablespoonfuls of chocolate, six tablespoonfuls of sugar, four tablespoonfuls of corn starch. Cook the milk, let it come to a boil, then stir in the other ingredients and let it thicken.

Mrs. H. M.

## LAYER PUDDING.

One egg, one and a half cups milk, butter the size of a hickory nut, one teaspoonful baking powder. Put a little butter in your frying-pan, on the stove, and let it melt; when the bottom of the pan is covered, put in about half the above recipe. When it is a light brown, turn over with a pancake shovel. When done take out of the pan, spread with butter and any kind of preserves you like, then put in the rest, doing the same as before, putting preserves on the top. Eat hot without sauce.

Mrs. J. J. G.

## HUCKLEBERRY PUDDING.

One quart of huckleberries, one pint of molasses, one cup of cold water, one heaping teaspoon of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, flour to make it stiff as cup cake. Steam it three hours. Sauce—One cup of sugar, one-half cup of butter, yolks of two eggs. Stir to a cream. Beat whites of the eggs and stir in lightly. Flavor to taste.

Mrs. G. E. F.

## TAPIOCA PUDDING.

One-half teacup tapioca that has been soaked in water for several hours. Stir into this a small piece of butter, and one-half teaspoon of salt, yolks of two eggs, one quart milk, three-fourths teacup sugar. Bake. When done beat whites of two eggs to a stiff froth, sweeten and flavor to taste. Put in oven to brown.

Mrs. D. M. T.

## SPONGE PUDDING.

The weight of six eggs in butter, sugar and flour. Cream butter, add yolks well beaten, then whites and lastly flour. Fill cups half full and serve one to each person with wine sauce.

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COCOANUT PUDDING.

Two cups of rolled crackers, one cup of cocoanut, three eggs well beaten, one quart of milk. If dessicated cocoanut is used, soak it about two hours in the milk before putting together. Bake about three-fourths of an hour in not too hot oven. Sauce—One-half cup of butter, one cup of sugar well creamed. Brandy or wine for seasoning to suit the taste.

MRS. L. M. A.

## FLOATING ISLAND.

One quart milk, two-thirds cup sugar, yolks of five eggs beaten with the sugar, then added to milk. Put into farina kettle and cook till thickens. Beat whites stiff, adding two tablespoons sugar; drop by tablespoons into kettle of boiling water and turn. Put on top of custard when cold. Flavor to taste.

## PRUNE PUDDING.

Put as many prunes as you wish to use on to cook slowly, and as much water, so that when well done it will be thickened some; then sweeten and pit them and put in your pudding dish. On this spread six whites of eggs with a small cup of sugar (less if you like) and brown in oven, and it is ready for table. Eat with whipped or plain cream, either hot or cold.

## FIG PUDDING.

One pound of figs chopped fine, two cups fine bread crumbs, three eggs beaten very light, one cup suet, powdered, two small cups of milk, one-half cup of sugar. Mix thoroughly and put in buttered tin mould with tight cover, and boil three hours. To be eaten hot with wine sauce.

MRS. J. P.

## APPLE MERINGUE.

One quart of apple sauce, one pint of bread crumbs, three eggs and small piece of butter. Beat yolks, butter, bread crumbs and apple sauce and brown on top. Then beat whites with sugar to taste and brown again.

## LEMON PUDDING.

One pint of fine bread crumbs to a quart of rich milk, one cup of sugar, the yolks of four eggs well beaten, a piece of butter the size of an egg, the grated rind of one lemon. Bake till done but not watery. Whip the whites until stiff, add a cup of sugar and the juice of the lemon, spread over the top of the pudding and brown lightly in the oven.

MRS. O. D. G.



## HASTINGS PUDDING.

One cup molasses, one cup sweet milk, one-half cup butter, four cups flour, two teaspoons cinnamon, one teaspoon cloves, one pint hickory-nut meats chopped, one coffee cup raisins, four even teaspoons baking powder. Steam two hours. Suet may be used instead of butter, if preferred.

MRS. M. J. L.

## BOILED PUDDING.

Five ounces flour, five ounces sugar, five ounces butter, nine eggs, rather less than one pint of milk. Boil the milk and scald the flour carefully, that it may be free from lumps and perfectly smooth. Mix into the scalded flour one yolk at a time, until all are added. Beat the butter and sugar together to a cream, and stir into the scalded flour after the yolks have been added. Then have whites of eggs ready beaten to a stiff froth, and add just before putting into the mould. Boil one hour or more. To be kept boiling until served, and not to be taken out of water until sent to table. Eaten with wine sauce or sugar and cream. Excellent.

Miss E. E.

## RICE PUDDING.

One teacup rice boiled soft in milk, piece of butter size of an egg, one pint milk, yolks of five eggs, rind of two lemons, grated. Bake one-half to three-quarters of an hour. Beat whites stiff with one pound sugar, add juice of lemons. Spread over top and set back in the oven to harden and brown. Eat with sauce.

PUDDING SAUCE.—One cup fine sugar, one-half cup butter, one-half wine glass wine, one egg. Beat white separately, and beat whole three-quarters of an hour. Let scald, but not boil. MRS. W. M. M.

## BREAD PUDDING.

Put bread crumbs in a dish nicely covered with sweet milk, when thoroughly soaked add one well beaten egg to one cup of bread crumbs, a little salt; bake until brown. Eat with hard sauce.

Miss A. D.

## BAKED INDIAN PUDDING.

For a two quart pudding use two teacups meal, moisten the meal with cold water, then pour over it one pint of boiling water, add one tablespoonful of butter, two teacups of sugar, one cup of raisins, three eggs well beaten before adding, and fill up with sweet milk; season with whatever spice is preferred, bake slowly half an hour or more.

Mrs. M. D. S.



## APPLE PUDDING.

Two cups milk, two cups flour into which sift three even teaspoonfuls baking powder, two eggs beaten into the batter. Slice half a dish full of apples, pour over this the batter; steam or bake one hour.

MRS. L. E.

## COTTAGE PUDDING WITH APPLES.

Grease your pudding dish well, line with a layer of good sour apples, then make a batter as follows: One egg, one cup sweet milk, one pint of flour, one tablespoon of butter, half a teacup of sugar, three teaspoons baking powder; spread this over the apples and bake in a moderately hot oven.

MRS. E. D. R.

## HICKORY-NUT PUDDING.

One quart bread or cake crumbs, four eggs, half cupful flour, one cupful milk, one orange grated (rind and juice), half cupful suet, half cupful molasses, one tablespoonful baking powder, nutmeg and cinnamon to taste, quarter of pound chopped raisins, one pint hickory nuts; steam two hours. Eat with wine sauce.

MRS. S. O. G.

## SPONGE PUDDING.

One cup of sugar, four eggs, one cup of flour, one small teaspoon of soda, two teaspoons of cream tartar. Steam steadily half an hour.

SAUCE FOR SPONGE PUDDING.—One cup of sugar, half a cup of butter, beaten together, add the yolk of two eggs; pour over this half a pint of boiling water, and the juice of one lemon, or orange, then add the whites of eggs well beaten.

## PLUM PUDDING.

One cup of molasses, one cup of sweet milk, half a cup of suet, chopped fine, one pound of raisins, chopped fine, one teaspoon of soda, a little nutmeg and cinnamon. Put in the soda the last thing, dissolved in a little milk, after adding flour enough to make it the consistency of pound cake. Boil four hours in a pudding bag. Eat with liquid wine sauce.

MRS. A. A. J.

## CREAM FLUMMERY.

One pint of cream, two eggs, one tablespoonful of flour, one teaspoonful of vanilla, sugar to suit taste. Cook in boiling water and stir until it thickens. Pour in a dish and put on ice to cool. When cool put ladyfingers, kisses and macaroons all through it. Ice the top and ornament with kisses. Must be made in the morning so as to be cold before using.

MRS. G. E. F.

## CHERRY PUDDING.

Two eggs, one cup milk, three teaspoons baking powder; thicken with enough flour to make as thick as cake, and lastly put in a bowl of cherries.

## ORANGE PUDDING.

Peel and cut up four oranges, sprinkle with sugar. Let stand two hours. Boil three-fourths pint milk, add yolks two eggs, two tablespoonfuls sugar, and one large tablespoonful corn starch. Stir in milk while boiling. When thick let cool and pour over oranges. Make frosting of whites of eggs and one-fourth cup sugar. Spread over top, and set in oven in pan of cold water until a light brown.

Mrs. E. T. N.

## BANANA PUDDING.

One box gelatine, one pint cream to whip, one quart of milk, two cups sugar, five bananas. Dissolve gelatine in a cup of water; add sugar to the milk, let it scald; take some of the hot milk and thin the gelatine, strain and stir in the milk, let it simmer ten minutes; pour into a bowl to cool, but not stiff. Serve with whipped cream flavored with vanilla.

Mrs. H. E. B.

## STEAMED GRAHAM PUDDING.

Half a cup molasses, half a cup sugar, one cup sweet milk, one teaspoon soda, one cup raisins. Stir stiff with flour and steam two hours.

SAUCE.—One cup sugar, one cup water, one tablespoon butter, one tablespoon vinegar, one tablespoon flour, half teaspoon lemon or a little wine is nice.

## PINEAPPLE PUDDING.

Two cups sugar, half cup butter, one pineapple, or one can, chopped, yolk of six eggs, two tablespoonfuls bread crumbs. Mix butter, sugar and eggs well together, then chopped pineapple, add bread crumbs with juice of pineapple last. Bake in a quick oven half an hour, use whites of eggs for meringue. Good either hot or cold.

Mrs. J. M. W.

## CORN STARCH.

One pint heated milk, stir into it a heaping tablespoon of the starch, boil in vessel which sits in another of hot water, after well cooked stir in the whites of three well beaten eggs, pour in to mould.

SAUCE.—Heat half pint milk, beat yolks, stir them into the hot milk, sugar, flavoring, also a little cream.

Mrs. E. T. F.

## APPLE DUMPLINGS.

Pare, core and halve apples, keeping each apple by itself; make a biscuit dough with baking powder and cover each apple quite thin and steam one hour. Eat with cream and sugar. Mrs. G. S.

## STRAWBERRY SHORT CAKE.

One egg, one cup milk, two cups flour, two tablespoons melted butter, three teaspoons baking powder. Makes one square tin, do not split out cut cake in half. Mrs. G. S.

## WINE SAUCE.

Seven tablespoons sugar, three tablespoons butter, rub to a cream; three eggs beaten separately, put yolks into the butter and sugar; one wine glass of wine; then add the whites of eggs. Put into a farina kettle and scald. *Serve at once.*

## PUDDING SAUCE.

The white of one egg, well beaten, add sugar to taste, then add fruit, fresh or canned, stir well. Peaches, strawberries, pineapples, oranges and red raspberries are very fine. Nice with boiled rice.

"THE KEY TO THE CUPBOARD."

## DRESSING FOR PUDDING.

One small cup of boiling milk, yolks of two eggs beaten very light, one cup of sugar. Beat the eggs and sugar well together and stir in the milk. Just before taking to the table beat the whites of the eggs and stir in one-half cup of sherry wine in the custard.

Mrs. C. F. C.

## HARD SAUCE.

One cup sugar, one-half cup butter, beaten to a smooth cream, Flavor to suit the taste. Miss A. D.

## CREAMY SAUCE.

One-half cup butter, one cup powdered sugar, one-fourth cup cream or milk, four tablespoons of wine, or one teaspoon of vanilla or lemon extract. If lemon or vanilla is used, add four tablespoonfuls of cream. Beat the butter to a cream. Add the sugar gradually, beating all the while. When light and creamy gradually add the wine, then the cream, a little at a time. When all is beaten smooth, place the bowl in a basin of hot water and stir until the sauce is smooth and creamy—no longer. This is a delicious sauce, and if well beaten and not kept in the hot water long enough to melt the sugar, will be white and foamy all through. Miss PARLOA.

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LEMON DRESSING.

One large cupful sugar, nearly one-half cupful butter, one egg, grated rind and juice of one lemon, three tablespoonfuls boiling water. Cream the butter and sugar and beat in the egg whipped light, then add the lemon. Beat hard for ten minutes. Add the boiling water a spoonful at a time. Put in a tin pail and set on top of tea kettle ; stir constantly. Heat very hot but do not boil.



# Desserts.

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## ICE CREAM.

Three pints of cream, half pint new milk; put milk on stove adding five tablespoons sugar and one tablespoon flour, stirred with some of the cream, put into the milk when it boils; strain while hot and mix with the cream. Beat well when cold with egg beater or syllabut churn, flavor to taste and freeze.

## ICE CREAM.

Two quarts cream, three pints new milk. Put the milk over the fire with two tablespoons of flour dissolved in it, one tablespoon of gelatine and one-third a tablespoon of a vanilla bean cut up. Cook two hours; take from the fire, add the yolks of three eggs, while hot, strain through a thin cloth; whip the cream, add the whites of three eggs whipped to it, and add to the milk, which must be cold. Sweeten to taste.

MRS. C. L. T.

Bananas, peaches or other fruits can be frozen with cream. Make cream as directed above. Prepare fruit by mashing or cutting in small pieces, and sweetening to taste. After cream begins to freeze put in fruit and finish freezing.

## APRICOT ICE.

Take one can of California apricots, press them a little, add one quart of sugar and one quart of water and freeze hard.

MRS. A. A. J.

## ROMAN PUNCH.

Three quarts water, one pint rum, three pounds pulverized sugar, twelve or fourteen lemons and oranges, whites of two eggs. Strain, then freeze.

MRS. R. A. M.

## PINEAPPLE ICE.

Grate the fruit, take out the eyes, weigh it, and to one pound of grated pineapple use one-half pound of pulverized sugar; measure this and to every quart of this mixture take almost as much water. When it begins to freeze, stir in the whites of two eggs, beaten light.

MRS. R. A. M.

## LEMON SHERBET.

One quart water, one pound sugar, juice of four lemons; strain the mixture, and just before freezing add the beaten whites of two eggs.

Miss S. E. R.

## STRAWBERRY SHERBET.

One pint sugar, one quart of water, one tablespoon gelatine, two quarts of strawberries. Mash the berries and sugar together, add the water and strain them. Soak the gelatine in a little of the water, boil one cup of the water and dissolve the gelatine in it; mix together the sugar, water, gelatine and strawberries, turn into the can and freeze the same as ice cream.

Mrs. J. F. M.

## ORANGE JELLY.

Prepare one dozen fine oranges by taking off the skins and removing the seeds; be sure to leave none of the tough fibre. Cut into small pieces (not slices), soak one two-ounce package of Cox's gelatine in as little water as will thoroughly dissolve it; make a syrup of one quart water and two and a half pounds sugar, stir the gelatine into the syrup, then strain over the prepared orange. There should be about a quart of the orange. Set in a cool place to stiffen.

Mrs. A. A. J.

## SPANISH CREAM.

One-half box Cox's gelatine, one quart of milk, yolks of three eggs, one small cup of sugar. Soak the gelatine an hour in the milk, put on the fire and stir well as it warms. Beat the yolks very light with the sugar, add to the scalding milk, and heat to boiling point, stirring all the while. Strain through thin muslin or a fine strainer. Dip a mould in cold water, pour in the mixture and set on the ice, or in a cool place to form. To be eaten with whipped cream, or plain sweetened cream.

Mrs. A. A. J.

## LEMON SPONGE.

The juice of four lemons, four eggs, two cups sugar, one-half package gelatine, one good pint cold water. Soak gelatine two hours in one-half cup of the water; strain juice of lemons in the sugar; beat the yolks of eggs and mix them with remainder of the water; add sugar and lemons to this and cook until it begins to thicken, then add gelatine. Strain this mixture and place in ice water; when it begins to set, add the whites of the eggs. Beat all the time until it begins to thicken. Pour in moulds. Eat cold with cream and sugar or custard.

Mrs. J. F. M.

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WINE JELLY.

One package of gelatine, one pint of cold water, juice of three lemons. Let stand one hour, then add three pints of boiling water, one pint of wine, two pounds of white sugar. Many add a gill of brandy.

MRS. M. A. M.

## VELVET CREAM.

One pint cream (whipped), one teacup white wine, one teacup sugar, one ounce gelatine dissolved in a little milk. Stir into this the sugar when nearly cold, then the cream, and lastly the wine. Put in mould and put on ice.

MRS. D. M. T.

## PEACH BLANC MANGE.

Dissolve two-thirds of a box gelatine in one-half pint milk over the fire. Peel and seed eight or ten large ripe peaches and press them through a sieve, and beat into them very gradually a quart of cream with a coffee-cup powdered sugar. When the gelatine is dissolved, stir it into the peaches and cream and pour into moulds and set on ice. If canned peaches are used, take a pint can with their syrup. Eat with sugar and cream. This is excellent.

MRS. J. F. M.





# Pies.

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## A NICE RULE FOR PASTRY.

Three cups flour, one cup lard, little salt, two-thirds cup ice-water, makes two pies.

### LEMON PIE.

Yolks of two eggs, one cup sugar, the juice and grated rind of one lemon, one and a half cups cold water, two and a half tablespoonfuls of flour, and five tablespoonfuls of water for thickening. Bake until done, but not watery. Beat the whites of the eggs to a stiff froth and stir in three-fourths of a cup sugar, spread over the top and brown in the oven.

Mrs. J. J. G.

### CREAM PIE.

One pint of good rich cream, sugar to taste, one tablespoonful of vanilla; bake crust first and cool, and beat cream stiff and add sugar and vanilla, set on ice to cool; spread on crust just before ready to use. This quantity will make three pies.

Mrs. R. A. B.

### MOCK CREAM PIE.

One pint of milk, two eggs, four tablespoons of sugar, two table-spoons of flour, a small piece of butter. Flavor to taste. Boil this, and pour into a crust already baked; grate cocoanut (about half an inch thick) over the top.

Mrs. M. M. S.

### CHARLOTTE RUSSE.

One pint cream, flavor and sweeten, using powdered sugar. If the cream is not rich enough to whip well, add two tablespoons of gelatine dissolved in a little heated cream. Should the gelatine be used, let it stand until cool before adding. Then turn into mould, after lining with ladyfingers, or sponge cake.

Miss C. W. K.

### DATE PIE.

One pound of dates, one quart of milk and a little salt. Put dates on back of the stove in a little of the milk, and when soft put through colander, and add rest of milk, and bake as custard. This makes two pies.

Mrs. G. S.

## MINCE MEAT FOR PIES.

One bowl finely chopped boiled beef, one bowl chopped suet, two bowls apples, one bowl raisins, currants, citron, equal parts (more fruit can be added if desired), one third pint brandy, two-thirds pint wine, one and one-third pints sugar, one-half pint molasses, one-third pint boiled cider, one and a half quarts sour cider, one tablespoonful salt, two-thirds tablespoon cloves, one tablespoon cinnamon, two-thirds teaspoon mace, half of a nutmeg. Add one bowl full of the water the beef was boiled in, as it improves the flavor, the juice of one orange, and half of the rind grated. Mix thoroughly, cook till the apples are done.

Mrs. L. E.

## MOCK MINCE PIE.

Six soda crackers, rolled fine, two cups cold water, one of molasses, one of sugar, one of sour cider, half cup melted butter, one cup raisins, chopped, one cup currants, one tablespoon cinnamon, cloves and nutmeg, and salt and pepper, two eggs, a wine-glass of brandy.

Mrs. R. E. S.

## PUMPKIN PIE.

One cup of stewed pumpkin, one egg, a pint of milk, sugar to taste, salt and nutmeg, butter the size of a hickory-nut. This will make one pie. Use cinnamon in place of nutmeg, if one likes.

## COCOANUT PIE.

One-half cocoanut grated, yolks four eggs, one-half cup sugar, one-half tablespoon flour. Then add milk enough to fill your dish, and beat all together. When done add beaten whites. Return to oven and brown.

## BANANA PIE.

One banana, grated, one tablespoon corn starch, one coffee-cup rich milk, one-half teacup sugar, yolks three eggs. Put on stove and let boil. Bake crust first, then put in above, with meringue of the whites of the eggs sweetened. Brown.

## MARLBOROUGH PIE.

Take apple sauce, one egg for each pie, butter and sugar to taste, and one cup of milk. Stir well together. Bake without an upper crust.

Mrs. M. M. S.

## CUSTARD PIE.

Three eggs, well beaten, piece of butter size of a walnut, enough milk to fill an earthen pie-plate (richer the better). Sweeten to taste. Flavor with nutmeg.

Mrs. J. R. R.

Fruit pies are made by filling pie with fruit, and sugar to taste. Flour dredged over it will prevent juice from running out. Some fruits, such as apples or peaches, are improved by putting a little butter in. Make with top crust.

Flour dredged on pie tins before putting crust on, will cause pie to slip off easily.

Wet crust before putting in pie mixture, to prevent juice soaking through, with beaten white of an egg. If put on top crust it will give it a beautiful brown.



# Cake.

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If oven is too hot for cake, it can be cooled by putting a pan of cold water on top rack. It improves sponge cake, as it makes it more moist.

## TABLES OF WEIGHTS AND MEASURES.

Wheat flour . . . . .	1 pound of 16 ounces is 1 quart
Indian meal . . . . .	1 pound 2 ounces is " "
Butter, when soft . . . . .	1 pound is " "
Loaf sugar, broken . . . . .	1 pound 2 ounces is " "
Powdered sugar . . . . .	1 pound is " "
Best brown sugar . . . . .	1 pound 2 ounces is " "
Ten eggs . . . . .	weigh 1 pound
One pint . . . . .	weighs 8 ounces
Half a pint . . . . .	" 4 "
One gill . . . . .	" 2 "
A common tumbler holds . . . . .	$\frac{1}{2}$ pint
Four large tablespoonfuls equal . . . . .	1 ounce or $\frac{1}{2}$ gill
Eight large tablespoonfuls equal . . . . .	2 ounces or 1 gill

## SPONGE CAKE.

Ten eggs, one pound of sugar, half pound of flour, rind and juice of one lemon.

## SPONGE CAKE.

Two cups sugar, four eggs, two cups flour, three-fourths cup boiling water; mix yolks with sugar, add boiling water, then add flour with two teaspoonfuls baking powder, lastly whites of eggs.

MRS. A. A. B.

## WHITE SPONGE CAKE.

Whites of eight eggs, one cup flour, one and a half cups sugar, one teaspoon cream of tartar, one teaspoon flavoring.

MRS. J. H. C.

## MOLASSES CAKE.

One cup lard, one cup hot coffee or water, six small cups of flour, two cups molasses, one cup sugar, two teaspoons soda, one teaspoon salt.

MISS L. M.

## CREAM CAKE.

One cup sugar, one tablespoon butter, one egg, one cup sweet milk, one large coffee-cup flour with two teaspoons baking powder mixed in. Flavor to suit taste. This recipe is also nice for layer cake.

Mrs. O. D. G.

## HICKORY-NUT CAKE.

One and a half cups sugar, one-half cup butter, two and a half cups flour, three-fourths cup sweet milk, two teaspoons baking powder, whites of four eggs, one cup of hickory nut meats. Always rub flour over the meats to prevent their going to the bottom of the dish.

Mrs. T. C. D.

## MINNEHAHA CAKE.

One cup butter, two cups sugar, one cup corn starch, two cups flour, one cup milk, whites of six eggs, one-half teaspoonful soda, one teaspoonful cream tartar, one cup of English walnuts chopped fine, one-half pound raisins.

ICING.—White of one egg, one cup of sugar, wet sugar with four tablespoonfuls water and boil until like syrup, pour on beaten white of egg and beat until smooth; flavor with vanilla. Put the raisins and nuts in batter and icing, bake in four layers.

Mrs. R. A. B.

## MARBLE CAKE.

Two cups sugar, three cups flour, one cup butter, one-half cup milk, three teaspoonfuls baking powder, whites of seven eggs.

## FOR THE DARK PART.

One cup butter, one cup molasses, two cups brown sugar, one cup sour cream, five cups flour, two tablespoons cinnamon, two tablespoons cloves, part of a grated nutmeg, one teaspoon soda in the sour milk. Bake in loaves, dip a spoonful white, then dark.

Mrs. T. C. D.

## DOLLY VARDEN CAKE.

One cup sugar, one third cup butter, one-quarter cup milk, one cup flour (before sifting), whites of six eggs, quarter of teaspoon soda, three-quarters teaspoon cream tartar. Flavor with rosewater. Bake half of this plain white, other half, color with quarter teaspoon confectioner's cochineal. For another layer, use yolks of eggs and flavor.

Mrs. J. L. B.

## WHITE FRUIT CAKE.

Whites of ten eggs, one cup butter, one cup milk, two teaspoonfuls baking powder, one pound raisins, one pound citron, one grated orange, two cups sugar, two and one half cups flour, one-half cup corn starch. Flavor with vanilla.

Mrs. U. M.

## DELICATE AND FRUIT CAKE.

Take four eggs (do not beat whites separately), two cups of sugar, one half cup of butter. Beat these together for half an hour; add one cup of sweet milk, three cups sifted flour, one teaspoon of cream tartar, half teaspoonful soda. Divide the batter in halves; add to one half of batter, one cup of seeded raisins, one-half cup of currants, one teaspoon cinnamon, one grated nutmeg. Bake in layers. Put together with frosting, alternating the light and dark layers. Flavor the the white batter with lemon.

MRS. M. D. S.

## ALMOND CREAM CAKE.

Two cupfuls sugar, one-half cupful butter, three-fourths cupful sweet milk, three cupfuls flour, one teaspoonful baking powder, whites of six eggs—three layers.

CREAM.—Two eggs, one half cupful sugar, one pint milk, three table-spoonfuls corn starch; boil over teakettle. One-half pound almonds blanched and chopped, mixed in cream.

Miss S. E. R.

## FRUIT CAKE, OR MRS. JONES'S WEDDING CAKE.

One and one-fourth pounds butter, one and one-fourth pounds brown sugar, one and one-fourth pounds flour, fourteen eggs, one-half pint brandy, one-half pint molasses, a little vanilla and rosewater, spices of all kinds, six pounds raisins, four pounds currants (three will do), three pounds citron, two pounds figs, two pounds almonds, two oranges, juice and grated rind, one lemon, juice and grated rind.

## FRUIT CAKE.

Eighteen eggs, one and one-half poundssugar, one and one-half pounds butter, one and one-half pounds flour, one and one-half pounds citron, four and one-half pounds raisins (or two and one-half pounds raisins and two pounds figs), four and one-half pounds currants (or two and one half pounds currants and two pounds dates), one and one-half cups molasses, one and one-half teaspoons soda, one quart brandy, spices to taste. Very nice.

MRS. D. M. T.

## ORANGE CAKE.

One and one-half cups sugar, two cups flour, one-half cup cold water, yolks of five eggs and the whites of two, the rind and juice of one orange, two level teaspoonfuls of baking powder. For frosting to put between the layers, use the whites of two eggs, juice and grated rind of one orange, and sugar to make it stiff. It is necessary to use considerable sugar because of the sourness of the orange. Mrs. J. S. B.

## IMPERIAL CAKE.

One pound butter, one pound sugar, one pound flour, twelve eggs, one pound stoned raisins, three-fourths pounds citron, one pound blanched almonds, one nutmeg, wineglass of wine. Miss S. E. R.

## LITTLE POUND CAKES.

One and one-fourth cups flour, one cup sugar, one-half cup butter, four eggs, one teaspoonful baking powder, two teaspoonfuls cream.

Mrs. U. M.

## WHITE CAKE.

One cup butter, two cups sugar, one cup sweet milk, two cups flour, one cup corn starch, three teaspoons baking powder, whites of seven eggs well beaten. Flavor with lemon or bitter almonds. Mix flour, corn starch and baking powder thoroughly together. Mrs. D. M. T.

## WHITE CAKE.

One cup of sugar, half cup of butter, two-thirds cup of sweet milk, two cups flour, whites of four eggs, two teaspoons baking powder, sift flour and baking powder four times, stir long as possible.

Mrs. R. E. S.

## MOLASSES CAKES.

Four cups flour, three-fourths cup sugar, one cup molasses, one cup sour milk, one-half cup butter, two eggs, one tablespoon saleratus, one teaspoon each ginger, cinnamon, cloves. If you have sour cream use one and a half cups instead of sour milk and butter; in this case use a little more saleratus and a little salt.

Mrs. O. M. S.

## SPICE CAKE.

One cup butter, two cups brown sugar, one-half cup molasses, four eggs, one cup buttermilk and one teaspoon soda; (sweet milk may be used instead of buttermilk, in which case use two teaspoons cream tartar in flour) three cups flour, one cup raisins, one-half cup currants, spices to taste, cinnamon, cloves and nutmeg.

Mrs. M. A. T.

## CHOCOLATE LOAF CAKE.

One cup of butter, two cups of sugar, two and one-half cups of flour, one cup of sour milk, one teaspoon of soda dissolved in a little boiling water, five eggs beaten separately, grate one-half cake of baker's chocolate and stir in just before the flour. Bake also in layers if desired, and put together with boiled frosting.



## POUND CAKE.

One pound of sugar, one pound of butter, one pound of flour, eight eggs; beat yolks and whites separately, until very light; half a cup of sweet milk, one teaspoon of baking powder. Flavor to taste.

Mrs. J. O. F.

## CHOCOLATE CAKE.

One cup of sugar, two and one-half cups of flour, three-fourth cup of milk, one-half cup of butter, two eggs, three teaspoons of baking powder. One-half cup of milk, one-half cake of chocolate, one cup of sugar, yolk of one egg. Boil this until it thickens; then stand till cool, after making cake, stir this in the last thing and bake. Bake in four layers and put together with frosting.

Mrs. M. D. S.

## FEDERAL CAKE.

One pound butter, one and one-half pounds sugar, one and one-half pounds flour, eight eggs, one coffee-cup of sour cream, one teaspoon of soda, one wine-glass of wine, two nutmegs, rind and juice of one lemon, fruit as you like.

Mrs. M. J. L.

## LOAF CAKE.

Four cups of light raised dough, two cups of sugar, three eggs, one cup of butter, nutmeg and raisins. Let it get light before baking.

Miss L. S.

## COFFEE CAKE.

Two cups of sugar, one of butter, four eggs, one cup of molasses, one cup of strong cold coffee, one teaspoon soda in coffee, five cups of flour, one teaspoon each of cloves and cinnamon, one nutmeg, one pound of raisins.

Miss L. S.

## COCOANUT LOAF CAKE.

One-half coffee-cup of butter, two cups of sugar, three tea-cups of flour, three even teaspoons of baking powder, one tea-cup of milk, whites of four eggs, one cocoanut grated—save one handful to sprinkle over outside with frosting or powdered sugar; add the rest to the cake, first adding to the cocoanut one-half cup of the flour and two tablespoonfuls of the beaten whites of eggs. Stir the cake as little as possible after adding the cocoanuts.

Mrs. L. E.

## DOUGHNUTS.

Three eggs, two cups sugar, one pint sweet milk, about four quarts flour, and one *heaping* teaspoon of Royal Baking Powder, or two *even* teaspoons to one quart of flour.

Mrs. W. R. S.

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WEDGE CAKE.

Whites of five eggs, two cups of sugar, two and one-half of flour, one cup of sweet milk, three-fourths cup of butter, three teaspoons of baking powder, flavor with vanilla; bake in layers; put icing, almonds, raisins, and cocoanut between layers; one-half pound of shelled almonds split and laid close in icing, one full cup of raisins, and one cocoanut, make the right proportions. Mrs. W. M. M.

## TIT-TAT-TOE CAKE.

Beat four eggs very light, then add a cream made by beating two cups and a half of sugar and half a cup of butter, one cup of sweet milk, a large pinch of salt, three teaspoonfuls baking powder stirred in with two cups and a half of flour; divide the dough thus made in three parts; to one part add half a cup of raisins, stoned and chopped, and half a cup of currants; grate half a teaspoonful of nutmeg and mix with half a teaspoonful of cinnamon. This is for one layer of the cake. To the next part add two tablespoonfuls grated chocolate and a teaspoonful vanilla. The one light colored layer should be flavored with lemon. When baked put the chocolate layer on the bottom, the one with fruit next, and the light layer on top. Put together with icing and frost the top. Miss H. M. K.

## LEMON JELLY CAKE.

Two tablespoonfuls butter, two cups of sugar, half cup of water, two cups of flour, two teaspoonfuls baking powder, four eggs, white of one for icing. For the jelly use grated rind and juice of a lemon, one cup of sugar, one cup of hot water, two spoons corn starch, small piece of butter. Mrs. R. E. S.

## ICE CREAM CAKE.

One cupful butter, two cupfuls sugar, one cupful milk, two and one-half cupfuls Dayton's flour, one-half cupful corn starch, two teaspoonfuls baking powder, whites of eight eggs.

ICING.—Pour three-fourths cupful cold water on three cupfuls granulated sugar; boil until of a consistency to drop from a spoon; then pour slowly into the beaten whites of three eggs. Beat continually until cold; should then be thick so that it will not run when spread on cake. Add one teaspoonful of dissolved citric acid during the beating. Miss S. E. R.

The same cake and icing can be used for Orange, Cocoanut, Chocolate, Banana and Fig cake, by spreading these fruits with the icing. Figs should be boiled in a little water before using.

## RAISED DOUGHNUTS.

One pint milk, scalded and let cool, one-half cup of butter, one cup of sugar, one egg, one-half cup of yeast. Stir in flour enough to make a sponge like bread sponge; let it stand all night. In the morning mix the same as bread. Let it stand in a warm place about an hour, then roll in a sheet and cut in small pieces. Let it stand near the fire a little while, then fry in hot lard.

Mrs. T. C. D.

## GINGER SNAPS.

Three eggs, two cups butter, or one lard and one butter, two cups brown sugar, two teaspoons ginger, one teaspoon cloves, cinnamon and allspice, two cups molasses, two tablespoons vinegar, two heaping teaspoons saleratus.

Miss M. E. S.

## GINGER SNAPS.

Two coffee-cups molasses, one coffee-cup sour cream, twelve tablespoons of butter (melted), twelve tablespoons of lard (melted), ten tablespoons brown sugar, two tablespoons of soda, two tablespoons of ginger, half a cup of cinnamon, quarter of a cup cloves, one nutmeg. Flour not to exceed five and one half cups, as the mixture must be *very* soft and *very* thin to be an improvement on the ordinary ginger snaps. If properly made they will keep like fruit cake. Very rich.

Mrs. W. M. M.

## GINGER SNAPS.

Three eggs, one cup sugar, three cups molasses, two cups shortening two tablespoonfuls soda, one tablespoonful ginger. Mrs. W. K. M.

## SUGAR COOKIES.

The yolks of four eggs, one cup of butter, two cups of sugar, half a cup of sour cream, one teaspoon of soda. Roll in sugar, and bake. Very good with sour milk, instead of cream.

## LEMON SNAPS.

Beat to a cream one cup of butter with two of sugar, add two eggs, the grated rind and juice of a lemon, a scant teaspoonful of soda dissolved in two tablespoonfuls of sweet milk. Knead very stiff with flour, and roll thin.

Miss H. S. M.

## CINNAMON COOKIES.

One half pound of butter, one pound of flour, one pound of light brown sugar, two eggs, one tablespoonful of cinnamon. Mix butter and sugar together, then the eggs, lastly the flour with cinnamon in it. Do not roll, but take piece of dough, flatten with the hand quite thin, and cut the size you wish.

Miss A. M. G.

## HICKORY-NUT MACAROONS.

One cup hickory-nut meats, one egg, one cup of brown sugar, one cup (scant) of flour. Mix thoroughly, and drop in spoonfuls on tins and bake carefully as they scorch easily.

Mrs. A. A. J.

## CRULLERS.

Four eggs, four tablespoons of butter, four tablespoons of sugar, flour to thicken, a very little nutmeg. Cut in fancy shapes, and fry in hot lard.

Mrs. A. M. M.

## CREAM PUFFS.

Six ounces of flour, four ounces of butter, one-half pint of water, five eggs. Boil butter and water together, while boiling stir in the flour. Beat yolks of the eggs very light, whites very stiff; then when the flour, butter and water are milk-warm, beat the eggs into it and bake in dripping pan, three inches apart. Bake slowly, but have the oven rather hot. Bake until they sound hollow.

CUSTARD FOR THE ABOVE.—One and one-half pint of rich milk, three eggs, one-half tea-cup of flour, one tea-cup of sugar, grated rind of one lemon. Save out one tea-cup of milk, in which put the beaten eggs flour, sugar and lemon. Stir this in the boiling milk.

Mrs. A. H. M.

## CHOCOLATE MACAROONS.

Two cups grated chocolate, whites of five eggs, two cups pulverized sugar, two tablespoons of ground cinnamon.

Mrs. A. A. B.

## DROP CAKES.

One cup of butter, three cups of sugar, five cups of flour, three eggs, beaten light, one cup of sweet milk, one teaspoon of soda, two teaspoons of cream tartar; drop on tins and bake quickly. Very nice.

Mrs. C. E. P.

## JUMBLES.

One cup of butter, a small piece of lard, two cups of sugar, four eggs, separate and beat well, one-half cup of sour cream, one small teaspoon of soda in cream, one full teaspoon of cream tartar in flour. After they are cut ready to bake, dip them in powdered sugar, a little nutmeg.

Miss C. M.

# Preserves and Pickles.

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## CUCUMBER PICKLES.

Wash and pour boiling water over the cucumbers, and a tablespoon of salt. Next day, boil the same water, and pour over again. Third day, soak them in fresh warm water two hours, then put them where they will dry slowly, then in weak vinegar four or five days, then in spiced vinegar.

Mrs. A. M. M.

## YELLOW PICKLES.

Two gallons of vinegar, one-half pound of ground mustard, one-quarter pound of cloves, one-quarter pound of allspice, one-quarter pound of tumeric, two ounces of mace, two ounces of nutmeg, five pounds of sugar, two ounces of red pepper, one-quarter pound of celery seed, one pound of black mustard seed, one pound of white mustard seed, one pound of white ginger; small white onions and garlic to taste. Brine them the same as any pickles.

M. A. M.

## MUSTARD PICKLES.

Take equal quantities of small cucumbers, sliced green tomatoes, cauliflowers and small button onions, cover with brine for twenty-four hours. Pour off the brine and scald, dissolve in it a bit of alum the size of a nutmeg, and pour the boiling brine over the pickles; when cold drain thoroughly, and prepare as much vinegar as there were quarts of brine. To one quart of vinegar, one cup of brown sugar, half a cup of flour, and one-fourth pound of ground mustard, mix these with the boiling vinegar, and stir until smooth, then pour over the pickles.

H. S. M.

## REGENT PICKLE.

Eight quarts of chopped cabbage, four quarts of tomatoes, four large onions, one tea-cup of celery, one large red pepper, three tablespoons of ground mustard, three tablespoons of black pepper, one handful of allspice whole, one handful of salt, one gill of mustard seed, three pints of vinegar, one pound of sugar. Let it come to a boil. Pack in jars, and let it stand some time before using.

Mrs. J. F. K.

### CUCUMBER SWEET PICKLES.

Take ripe cucumbers, pare, seed, and cut in strips lengthwise. Soak over night in salt and water, drain, and put into weak vinegar for twenty-four hours. Drain well and boil until clear in a syrup made of equal parts of sugar and vinegar, with spices to taste.

MRS. D. M. T.

### GREEN TOMATO PICKLES.

Slice tomatoes at night. Put in colander, with salt between each layer, and drain until morning. Then heat vinegar and sugar. Put in the tomatoes, and cook till done. Can hot, and put a bag of spices in each can.

MRS. A. M. M.

### CHOW CHOW.

One quart large cucumbers peeled and cut into slices half an inch thick, one quart small cucumbers, one quart small onions (silver), one quart green tomatoes, sliced, one large cauliflower, six green peppers, quartered. Put in a weak brine for twenty-four hours, scald in same, water and drain.

MUSTARD.—Six tablespoonfuls mustard, one tablespoonful tumeric one and one-half cupfuls brown sugar, one cupful flour. Mix, and add two quarts vinegar. Scald a few moments, stirring constantly. Turn over pickles.

MRS. E. W. H.

### PEICAILLI.

One peck green tomatoes, chopped fine and put in a jar with salt for twelve hours. Press in a bag for twelve hours. Add after pressing one-quarter pound of black and one-quarter pound of white whole mustard, some celery seed, two ounces of whole black pepper, one-quarter pound allspice, one-half box of mustard mixed in vinegar, one dozen green peppers put in the last thing. Put all, well covered with vinegar, in a stone jar. A little horseradish is some improvement.

MRS. C. M. P.

### PICKLED BUTTERNUTS.

Gather the butternuts while they are tender enough to be easily pierced by a pin, which is generally not later than the 4th of July. Select those that are perfect, free from stings of insects and other defects, and pour over them some weak lye, boiling hot, and let them remain in the same a half an hour. Wash them thoroughly, and put into weak brine for three or four days. Then put them in the best cider vinegar with plenty of spices, where they must remain for some time before fit for use.

MRS. D'A. O.



## MADE MUSTARD.

One tablespoonful of mustard, one tablespoonful of sugar, one teaspoonful of salt, one and one half wineglasses of vinegar, one egg. Let come to a boil.

Miss L. M.

## TOMATO CATSUP.

Boil one bushel ripe tomatoes until perfectly soft (I always cut them into small pieces), squeeze them through a fine wire sieve (the flour sifter will answer), scrape all the pulp from the under side of the sieve (keeping out the seeds), add one-half gallon vinegar, one pint of salt, two ounces of cloves, one quarter pound allspice, a little cinnamon (just a few sticks), a few blades of mace, one scant tablespoon red pepper, a handful of black pepper (whole), one onion chopped fine, or two, if you like the taste (or garlic, if you prefer it); add a little celery seed. Boil until reduced *one half*; take out the spice before bottling, as it gives the catsup a bitter taste if left in. Bottle when entirely cold. Put in *whole* spices, because the ground makes the catsup very dark.

Mrs. P. A. G.

## TOMATO SAUCE.

One quart of ripe tomatoes (fresh or canned) thoroughly cooked and highly seasoned, with butter, pepper, salt, cloves, allspice, and if you have it, parsley. When cooked, strain through a sieve, and just before using add a little flour wet with cold water; boil once. A very nice sauce for chops or beef steak.

Miss A. D.

## TOMATO MUSTARD (FROM TORONTO).

One bushel ripe tomatoes, peeled, four large onions; boil two hours and strain through a colander; salt to suit taste. One-quarter pound white mustard seed (washed), four large red peppers. Tie in a muslin cloth one ounce ground cloves, three grated nutmegs, one ounce ground ginger. Boil four or five hours until quite thick. When done add one-quarter pound of ground mustard, mixed with one cup of vinegar. Bottle while hot in heated bottles.

## CHILI SAUCE.

One peck of ripe tomatoes, measured by the quart, after they are peeled and cut up. Stew an hour, then add three pints of vinegar, one pound of brown sugar, one ounce of cloves, one of cinnamon, one of allspice, one quart of onions, one red pepper, chopped fine, horseradish to taste, one teacup of salt, one teaspoon of ground mustard, one teaspoon black pepper, one ounce of celery seed. Boil one hour, and cork tight.

Mrs. J. F. K.



## HIG-DUM.

One half bushel of green tomatoes, one dozen onions, six green or red peppers, one pint of horse-radish, *grated*, one cabbage, chopped fine, one pint of salt sprinkled over and let stand over night. Then draw off the brine, cover with vinegar, and cook two hours. Then pour off and put on fresh vinegar with this mixture: Two pounds of brown sugar, one tablespoonful of cloves, two tablespoonfuls of cinnamon, one-half cup of ground mustard. When this is boiling hot pour over the whole. Pack in a jar; cover tight. MRS. T. C. D.

## PRESERVED CITRON.

Pare and cut citron into one-half inch cubes, picking out all seeds. To one pound of citron, two fresh lemons, and sugar equal to weight of lemons and citron. Boil the citron in clear water until very tender, skim out, and to same water add sugar, then boil till thick syrup. Cut the lemons in halves and boil in a very little water twenty minutes, then squeeze and strain the juice and water. Add the citron to the syrup and only let boil fifteen minutes; also add the lemon-water ten minutes before taking off. The citron toughens if cooked longer.

MRS. J. J. G.

## APPLE JAM.

Weigh equal quantities of brown sugar and sour apples, pare, core, and chop fine. Make a good clear syrup of the sugar, add the apples, the juice and grated rind of *three* lemons and a few pieces of white ginger. Boil until the apples are clear and yellow. This resembles foreign sweetmeats.

Miss C. M.

## FOR SPICING FRUIT.

Prepare fruit as for canning. Weigh and put in stone crock. To seven pounds fruit take three pounds sugar and one pint vinegar, also spices preferred. Scald and turn over fruit seven mornings; the last time heat fruit and all, and put in jars.

## PIGS' FOOT JELLY.

Thoroughly singe, scrape and wash the pig's feet. Put in a kettle to boil; boiling until the meat will leave the bones. Take the meat and bones from the kettle leaving the liquid. Separate the bones from the meat and chop it fine. Return the meat to the liquid, season with pepper and salt, and if you like a little vinegar. Put into moulds and the jelly will be ready for use the next day, after taking off the fat that will come to the top. This must be kept in a cool place.

MRS. A. D. A.

## FOR PRESERVING PLUMS.

Prick fruit with fork and lay in a stone jar. Make a *rich* syrup of three-fourths pound sugar to one pound plums and pour over fruit while hot. Let stand in a cool place until next morning, drain off syrup and heat again, pouring back over plums. Repeat this for three mornings. The fourth morning heat plums and syrup to boiling point, and can. This manner of canning preserves the fruit whole.

MRS. D. M. T.

## SPICED CURRANTS.

Five pounds currants, four pounds sugar, one pint vinegar, two tablespoonfuls cloves, two tablespoonfuls cinnamon. Boil together, after stripping the currants, until quite thick, or two or three hours.

MRS. R. A. M.

## RED CURRANTS PUT UP WITH ORANGES AND RAISINS.

Three fourths pound sugar to one pound currants. Allow two pounds of raisins and six oranges to ten pounds currants. Let currants cook for twenty minutes, then add raisins (use best raisins), cook a little longer and add sugar. Let it come to a boil, and just before taking off stove add oranges. Peel the oranges and separate into parts, taking care to remove all the seeds.

MRS. D. M. T.

## CURRANT JELLY.

Jam the currants and put in a pan on the stove until heated through, then strain and measure the juice and boil just five minutes; have the sugar in the oven at the same time, heating (one pound of sugar to a pound of juice), then put the sugar in the juice and boil just one minute. Make only a small quantity at a time.

MRS. M. D. S.

## STEWED CRANBERRIES.

One pound of cranberries, washed and picked over, one pound of granulated sugar, half a pint of water. Put the water and sugar on the stove to boil, stir constantly; when boiling hot put in the cranberries, stir until well cooked, which will be about ten minutes after all commences to boil.

MRS. B. M.

## TO CAN TOMATOES WHOLE.

Scald and peel smooth even sized tomatoes, and put as many as jar will hold in kettle with enough water to keep from burning. Cover kettle that they may steam. Turn each tomato over when partly heated through, and when thoroughly heated, place carefully in can and fill up with stewed tomatoes. These can be eaten cold as raw tomatoes.

MRS. G. S.

## QUINCE HONEY.

One grated quince, one pound sugar, and one half pint water. Have quince grated and put all in at once, and be careful not to boil long enough to thicken too much. Do but one quince at a time.

MRS. G. S.

## BRANDY PEACHES.

Leave fruit whole and do them same as canned peaches, leaving enough room at top of jar for several spoons of brandy or white wine. They can be filled up entirely with brandy instead of syrup, if wanted so strong.

## GRAPE CATSUP.

Five pounds of ripe grapes, boil and strain through a colander, two and one-half pounds of brown sugar, one pint of vinegar, one tablespoon of cloves, one tablespoon of pepper, one tablespoon of cinnamon, one tablespoon of allspice, one-half tablespoon of salt. Boil until thick as ordinary catsup.

MRS. T. C. D.



# Confectionery.

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## CHOCOLATE CARAMELS.

One cup of chocolate, three cups of sugar, one cup of molasses, one cup of milk, one tablespoon of cinnamon, butter size of an egg. Stir often while cooking, and after it is done, beat well. It is cooked when it is a little crisp in water.

## OLD FASHIONED CHOCOLATE CARAMELS.

One cupful of chocolate, one cupful of sugar, one cupful of molasses one-half cup of milk, piece of butter size of a walnut. Try in water the same as molasses candy.

## CREAM CARAMELS.

One-half pound baker's chocolate, one and one-half pounds of sugar, tablespoonful of butter, one teacupful of rich cream. Cook all together until the mixture candies, boiling hard twenty minutes ; stir all the time ; flavor with vanilla. Put half of this in a buttered bread tin and set away to harden. For next layer : Three cupfuls of sugar, one cupful of cream, mix and boil twenty minutes, taking great care not to scorch. Flavor with juice and rind of a lemon. Beat constantly until cold and almost stiff. Put on layer of chocolate. Then moisten with milk the chocolate left in stew pan and warm up, pour over the rest for a top layer.

Miss S. E. R.

## COCOANUT CREAM CANDY.

One cocoanut grated, one and one-half pounds granulated sugar. Put the milk of the cocoanut and sugar together and heat slowly until the sugar is melted ; then boil for five minutes slowly ; add the cocoanut and boil for ten minutes longer, stirring constantly to keep from burning. Then stir until quite cool and pour on butter plates and cut in squares.

Mrs. R. E. S.

## CREAM WALNUTS.

Make cream as directed into balls, and place a half nut on either side of the ball.

## BUTTER SCOTCH.

Nine tablespoons of brown sugar, five tablespoons of water, three tablespoons of molasses, two tablespoons of vinegar, one tablespoon of butter. Boil until brittle in water, and just before taking from the stove stir in a little soda. Flavor with vanilla or lemon.

MRS. A. A. B.

## BUTTER SCOTCH.

Two cups of sugar, two tablespoonfuls of water, piece of butter size of an egg. Boil without stirring until it hardens on a spoon. Pour out on buttered plates to cool.

MRS. M. D. S.

## CREAM CANDY.

One pound white sugar, three tablespoonfuls vinegar, one teaspoonful Royal Extract Lemon, one teaspoonful cream tartar. Add little water to moisten sugar, boil until brittle. Put in extract, then turn quickly out on buttered plates. When cool, pull until white, and cut in squares.

MRS. M. D. S.

## MOLASSES CANDY.

Two cups New Orleans molasses and one cup sugar. Grease a kettle well; put molasses and sugar in this over the fire, stir constantly for about twenty minutes—it should *boil* twenty minutes. When done add small one-half teaspoon soda. While still foaming pour into tins and set away to cool. Pull or not, as you choose. This candy is very nice poured over hickory-nut meats.

## FRENCH VANILLA CREAM.

Break into a bowl the white of one or more eggs, as the quantity you wish to make may require; add to it an equal quantity of cold water, then stir in XXX powdered or confectioner's sugar until you have it stiff enough to mold with the fingers. Flavor with vanilla to taste. After it is formed into balls, lay them upon plates or waxed paper and set them aside to dry. This cream is the foundation of all French creams.

MISS A. M. G.

## CREAM FIGS.

Wash and dry figs. Open each half and fill with paste.

## EVERETT TAFFY.

Four pounds A sugar, one teaspoonful cream tartar, three-quarters pound butter, two grated lemons, and molasses enough to color. Boil to a very hard wax.

MRS. W. F. D.

## PEPPERMINT DROPS.

Boil sugar to wax, and then grain in dipper by beating; add oil of peppermint, then add sugar to thicken. Drop on tin.

MRS. W. F. D.

## WHITE CREAM CHEWING CANDY.

To five pounds A sugar, one teaspoonful cream tartar, one-half tea-cupful water. *Boil high*, so as to break with fingers. When cold enough, pull until white, then add flavoring.

MRS. W. F. D.



# Drinks.

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## COFFEE.

Two heaping tablespoons of coffee to a pint of water. Mix the coffee with half an egg and little cold water. Put in coffee-pot, pour boiling water over it, let boil a few minutes, pour in a little cold water, and let stand on back of stove a few moments.

## CHOCOLATE.

Six tablespoons baker's chocolate, scraped; pour one pint of cold water on, let it come to a boil, add milk to make as thick as you wish, and let it come to a boil again. Use whites of eggs, beaten stiff, or whipped cream, as you serve.

## GRAPE WINE.

Pick the grapes over and jam them; do not break the seeds, for they make the wine bitter. Let them stand, covered with a woollen cloth, for a week or ten days, or until they begin to ferment. Stir every day. Then strain, and to four quarts of juice add one quart of water and three pounds sugar. In November, to about thirty gallons of wine add the whites of two dozen eggs, well beaten. Bottle before the March winds.

Mrs. M. D. S.

## BLACKBERRY WINE.

Measure the berries, and bruise them, to every gallon adding one quart of boiling water. Let the mixture stand twenty-four hours, stirring it occasionally, then strain off the liquor into a cask or jug, adding to every gallon two pounds of sugar. Leave open to work, and when through, bottle, and seal. Six quarts of berries make three and a half quarts of juice.

## RASPBERRY VINEGAR.

To every four quarts raspberries, allow one pint of good vinegar; let them stand over night. The next day strain and allow one pound of sugar to every pint of the juice. Boil about half an hour, skim well, bottle and cork tight. This will keep for years. Mrs. P. A. G.



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ELDERBERRY BLOSSOM WINE.

One quart elderberry blossoms picked from the stem, one gallon water, three pounds sugar. When cold, add juice of a large lemon and one tablespoonful of yeast well stirred in. Ferment three days in a stone jar covered with a woolen cloth; strain and add one ounce of isinglass to every six gallons. Put in the cask one pound of raisins (cut in half) to every gallon wine. Bottle in six months. When completed it costs about ninety cents per gallon, and is the best home-made wine one can make.

Miss S. E. R.

## EGG-NOG.

Six eggs, one-half pound sugar, one-half pint brandy or whisky, three pints cream, whipped to a froth. Beat yolks eggs and sugar light; add liquor; next whites of eggs, beaten; then cream.

Mrs. R. A. M.

## SYRUP FOR SODA WATER.

Five pounds white sugar, whites of five eggs, one-quarter pound tartaric acid, one-half ounce wintergreen or lemon, two quarts boiling water. Beat the whites of the eggs to a stiff froth, mix them with the sugar, add the acid, then the boiling water. When cool flavor. Two tablespoonfuls in a glass of water, and a little soda, make a very pleasant drink.

Mrs. T. C. D.

# For the Sick.

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## PANADA.

Put into a bowl one tablespoon of sugar, one small salt-spoon of salt a *very small* bit of butter, a hint of nutmeg, a small handful of little crackers, or little squares of toast. Pour over this about one-half pint of boiling water and add enough whisky to flavor nicely.

Mrs. D. M. T.

## MEAT BALLS FOR INVALIDS.

Scrape fibers of raw beef, mix with an egg, and fry quickly, in a greased spider. Salt and pepper.

Mrs. A. M. M.

## BLACKBERRY CORDIAL.

To sixteen quarts of blackberries well mashed, add four ounces of allspice, two ounces of cinnamon, two ounces of cloves. Mix and boil *slowly* until properly done. Strain and to each pint of the syrup add one pound of loaf sugar. Boil again for ten or fifteen minutes, and when cold add two quarts of good brandy.

Mrs. O. M. S.

## MILK PUNCH.

A glass of new milk, two or three teaspoons of brandy, and a little sugar.

## FOR BOWEL COMPLAINT.

Two ounces syrup of rhubarb, one-half ounce of laudanum, one-quarter ounce of camphor, six drops of turpentine. Ten or twelve drops every two hours in sweetened water until improvement is noticeable and decrease gradually. For a child a year old

Mrs. C. P. W.

## WINE WHEY.

One pint of milk, let it come to a boil, then add a wine glass of wine and a little salt. When it thickens, strain it through a cloth, and sweeten to taste.

## CHICKEN BROTH.

Boil a chicken till tender, take out the broth, season with salt and pepper.

## BEEF TEA.

Take one pound of lean beef (round stake) and mince it. Put it with its juice into an earthen vessel, or glass can, in a kettle of water. Let it stand for an hour on the back of the stove, strain well, squeezing all the juice from the meat. Place on the fire and let it come to a boil, stirring briskly all the time, then salt and pepper. Stir before using.

MISS M. A. D.

## CORN MEAL GRUEL.

Two tablespoons of meal, wet up with a little cold water, pour over it a pint of boiling water; boil fifteen or twenty minutes, stirring constantly. Salt to taste.

## EGG-NOG.

Two eggs, yolks and sugar, beaten together. Add the brandy (four teaspoonsful) to the yolks and sugar; then add the stiffly beaten whites, and two cups of milk. This will make two glasses.

MRS. A. M. M.

## FOR A COUGH.

A cup of water on half a cup of gum arabic, melt, then sweeten and bottle it. When needed, take part of a wine glass and fill it up with rum.



# Miscellaneous.

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## HELPS FOR MOTHERS.

### TO CURE EARACHE.

Sweet oil and laudanum heated quickly in a spoon over a gas jet or lamp and put on a little piece of cotton and inserted in the ear, will soon cure a sudden earache. Always cover the cotton with a fine, thin piece of linen or muslin, as the fuzz will get in the ear, and if applied often, will cause deafness. If the pain continues, a small dose of syrup of ipecac will relieve it. From ten to twenty drops—not enough to be an emetic.

### FOR A TEETHING CHILD.

Do not forget to give it at least one teaspoonful of water every day. When restless at night a few swallows of water may be just what is needed, and he will soon drop to sleep. If his skin is hot and dry, sponge him off with warm water containing a little soda, and it will have a soothing effect.

### FOR COLD IN CHEST AND WHEEZING OF THE BRONCHIAL TUBES.

Cut a piece of old soft muslin in the shape of a bib and baste cotton on this and let the child wear it next the skin over the chest, pinning it to the undergarment with nursery pins. Make a number of these, and when one is soiled replace with a clean one. When warmer weather comes and you wish to remove them, do so gradually by cutting a little off each day. Goose grease on chest is also good, but I never knew anything work so like a charm as the cotton batting did after a month of whooping-cough and severe colds. MRS. E. O. M.

### WASHING FLUID.

One-half ounce salts of tartar, one-half ounce of ammonia, one half ounce of borax, one box of concentrated lye. Pour over this mixture one gallon of boiling water. (Keep it in a jug.) To three pails of hot water use one-half teacup of this fluid. Let the clothes boil twenty minutes in this, after having stood a few minutes in cold water. Rub through *one* water, and rinse them. This fluid will not injure the clothes.  
MISS C. W. K.

## CAMPHOR ICE.

A cake of white wax melted with camphor gum (as much as will dissolve) and a few drops sweet oil. When melted together mould in dishes. When it is cold, it is ready to use, and is a very pure, nice ice for many purposes.

Mrs. T. C. D.

## TO TAKE OUT MILDEW.

Dissolve two ounces chloride of lime in one quart of boiling water, then add three quarts cold water, strain this through cloth. Soak mildewed spots four or five hours, and rinse *thoroughly*.

## TO SET BLACK DYE IN STOCKINGS.

One tablespoon turpentine to one quart water; soak in mixture for about three hours; rinse *thoroughly*.

## TO GET RID OF ANTS.

Charred egg shells laid on shelves (or wherever ants are) will exterminate the ants in a short time. Camphor will answer same purpose.

Miss A. D.

## GLOVE CLEANER.

One quart of deodorized benzine, one dram of sulphuric ether, one dram of chloroform, one dram of oil of wintergreen, two drams of alcohol.

## PICKLE FOR HAM.

Rub the hams well with salt, then pack in tub. To one hundred pounds take four gallons of water, seven pounds of salt; boil well and skim, when cold, add four ounces of saltpetre, one pint of molasses, and one pound of *brown* sugar, boil and skim. When cold put over the meat, and if not enough, add water to cover. Weight them heavy enough to keep them under the brine from four to six weeks.

## TO PREVENT THE SMELL OF BOILED CABBAGE.

Take a piece of bread, tie it up in a cloth, and place on top of the cabbage, while it is boiling.







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